

Menu

Smoked olives	6
Sardines with stracciatella, capers and tomatoes	16
Kataifi frog's legs with lime labneh	16
Pizzette with burrata, mortadella and tomato-infused kimchi sauce	16
Goat cheese gratin with portobello truffle aioli and juicy artichoke filling	17
Duck confit salad with filleted grapefruit and pine nuts	19
Spicy beef tartare on brioche with crispy capers and horseradish	20
Tiger prawns with spicy herb ghee	22
Scallop with Jerusalem artichoke, trout roe and Béarnaise sauce	22
Antipasti	25

Spicy cauliflower steak with tomato hummus, semi-dried tomatoes and crispy enoki mushrooms	21
Beef rigatoni in a creamy wine sauce	25
Spicy tomato seafood casserole	26
European seabass fillet with Jerusalem artichoke and smoked spinach yoghurt	26
Spicy corn-fed chicken with strained lime yoghurt and spicy sweet pepper sauce	26
Octopus with roasted almond potatoes and pimentón aioli	29
Grilled lamb tenderloin with vegetable ragoût, feta cheese and salsa verde	32
Flank steak with asparagus and a creamy port wine & pepper sauce	32
T-bone steak with truffle & garlic spread	63

SIDES

Cauliflower roasted with turmeric and ghee	8
Sweet potato chips	8
Fresh salad	8
Roasted Jerusalem artichoke	8

Basque chocolate cheesecake with plum compote	8
Feta cheese in crispy filo pastry with roasted cape gooseberry & passionfruit jam and pistachios	8
Tiramisu	8

Ask a member of staff about allergens.