

LE BAR À VIN

SHARE + TAPAS



Sweet Potato Hummus and Pita	940
Homemade Sweet Potato Base and Pita Bread	
Chicken Liver Pate	970
Lemon Jam White Baguette	
Lamb Meatballs (3 pcs)	1,100
Served with a Mint Yoghurt	
Baked Camembert	1,280
Cranberries Honey Baguette Thyme Apple	
Burrata	1,660
Cherry Tomatoes Green Leaf Pesto	
Braised Beef Short Ribs	2,030
BBQ Glaze Pommes Puree Mango Chutney Coriander	
Gourmet Cheese Platter	2,570
Assorted Local Cheeses, Crackers and Fruits	
Mixed Cheese and Charcuterie Platter	3,210
Assorted Local Cheeses, Cold Cuts and Crackers	

TAPAS TOPS

TOP OFF YOUR WINE GLASS

Red		Wine + Tapas	650
Charcuterie			
White		Wine + Tapas	650
Cheese assortment			
Rosé		Wine + Tapas	650
Red Fruits, Cheese			

SIDES

Grilled Eggplant and Zucchini	420
Apple Cranberry Walnut Salad	500
Chips	510

Vegetarian Vegetarian Option Vegan
 Vegan Option Gluten Free

TAPAS



Pesto Mac and Cheese	910
Black Pepper Cream Sauce Pecorino Cheese	
Garlic Brioche	950
Black Olive Mayonnaise Grated Cheddar	
Patatas Bravas	990
The Wine Bar Bravas Sauce (Top secret) Dill Aioli	
Deep Fried Halloumi	1,080
Pan seared Halloumi Chili Honey Tzatziki	
Spicy Crispy Chicken Wings	1,290
Green Goddess Mayonnaise Lime and Coriander (Non-Spicy Option available upon request)	
Mini Beef Sliders	1,520
Beetroot Buns Onion Lettuce	
Chinese Pork Belly Skewers	1,250
Red Cabbage Slaw Sweet Potato Glazed	
Baby Lasagne	1,350
Beef Mince Aged Parmesan	
Stuffed Peppers	1,520
Cream Cheese Diavoleta Ham Goats Cheese	
Tempura Snapper Filet Nuggets	1,580
Wasabi Mayo Dill	
Lamb Tacos	1,870
Celery Slaw and Coriander	
Beef Filet	2,090
Served with Fries and Gremolata	

DESSERTS

Mocha Eclair	550
Lavender Whipped Cream	
Warm Rice Pudding	600
Served with Cold Blueberry compote	
Dark Chocolate Mousse	870
Lime infused berries White Chocolate Shavings	

*Our dishes may contain nuts or allergens.
Please let your waiter know

*Prices inclusive of VAT and Service Levy