# FOOD MENU

#### STARTERS + TAPAS



<b>Loaded Olive Oil</b> VN Olives, Sundried Tomatoes, Cilantro and Thyme	500
Duck and Coriander Samosa (3Pcs) Served with Tangerine Chutney	550
Chicken Liver Pate © 0 Melon Rind Jam and Baguette	990
Mozzarella Arancini (4pcs) V Served on Bravas Sauce, Rocket Leaves	1,030
Crispy Chicken Wings Soy Ginger Glaze   Lime	1,310
<b>Crispy Taco Chicken Karage</b> With Celery Mayonnaise and Coriander	1,410
Burrata + Tomatoes Roasted Tomato Conserva   Basil   Antinori Olive Oil   Homemade Foccacia	1,660
Baked Camembert    ✓ Honey   Thyme   Served with Homemade Sourdough	1,690
<b>Pulled Pork Bao Buns</b> Mango and Coriander Salsa	1,980

## FLAMMKUCHEN (FRENCH PIZZA)



Baby Spinach, Feta and Onion Balsamic Drizzle	1,780
<b>BBQ Chicken</b> Topped off with Cheddar and Fresh Chives	1,780
"Margherita" V Creme Fraiche Base, Basil, Mozzarella and Fresh Confit Tomatoes	1,780
<b>Brie, Pear and Honey Flammkuchen</b> ✓ Brie, Fresh Pears, Kitui Honey	1,780
<b>BBQ Beef, Roasted Peppers and Garlic Flammkuchen</b> Beef Filet, Red Peppers, Garlic Butter, Lime	1,780

#### SALAD + SANDWICH



Chicken Caesar Salad Chicken Breast   Blue Cheese Ceasar Dressing  Parmesan  Sourdough Croutons	1,065
Cilantro Lime Chicken Sandwich Chilli Cucumber Mayonnaise. Served on Ciabatta Bread	1,390
Roasted Beetroot, Orange and Feta Salad V VNO Cold Orange dressing and Sourdough Croutons	1,460
Cold Sliced Beef Sandwich Garlic Mayo and Chips	1,560
Cuban Sandwich With Swiss Cheese, Ham and Mustard	1,790

### LARGER PLATES



<b>Pesto Mac and Cheese</b> ■ Basil Coriander Pesto   Parmesan	990
Spicy Tomato Rigatoni pasta V VN Olive oil, garlic and basil. Served with Garlic Bread	1,480
Lamb Kofta ©0 Served with Mint Yoghurt Chutney and Flatbread	1,550
Braised Ox Tail "Pie" 🛞 Cheesy Mash Topping	1,610
Beef Burger XO 200gr Beef Chuck Patty, Lettuce, Fries, Homemade Bun	1,710
<b>Pork Chop Coletta</b> Schnitzel I Mustard Mash I Lemon	1,760
Seared Lamb Chops Served with Mash and Red Wine Reduction	1,850
Coastal Fish n Chips Battered Coral Fish, Hand Cut Fries and House Tartare Sauce	1,990
Braised Short Ribs © O Served with Mango Chutney and Coriander	2,030
Grilled Beef Medallions Served with Chili Butter Gremolata and Chips	2,410

#### SIDE



Chips	440
Farm Salad V VNO	500
Roasted Root Vegetables in Garlic Butter 🏑 🌾	600

#### CHEESES & DESSERTS



Frangelico Tiramisu √ Served in a Cotes des Roses glass	950
<b>Burnt Basque Cheesecake</b> √ With Lavender Whipped Cream	1,080
Seasonal Cheese Platter V Cheeses   Homemade Jams	2,570

Volume Vo

\*Some dishes may contain nuts or allergens