
FOOD MENU

STARTERS + TAPAS



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

FLAMMKUCHEN (FRENCH PIZZA)



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

SALAD + SANDWICH



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

LARGER PLATES



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

SIDE



<i>Chips</i>	440
<i>Farm Salad</i>	500
<i>Roasted Root Vegetables in Garlic Butter</i>	600

CHEESES & DESSERTS



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

Vegetarian Vegetarian Option Vegan
 Vegan Option Gluten Free Gluten Free Option

**Some dishes may contain nuts or allergens*