

The PLATES To share

We recommend 2 to 3 sharing plates per person.
They will be served at kitchen's pace.

Spicy guacamole (v).....9€
corn tortilla

Grilled pointed cabbage (v)10€
peanut sauce and spicy oil

Banger and Mash.....14€
Smoked pork sausage, mashed potatoes

Karaage-style fried chicken16€
soy and ginger marinade, smoked honey sauce

Barbacoa beef tacos.....15€
spicy sauce, sour cream, and grilled corn

Burrata cream (vg)13€
sage and walnut pesto, marinara sauce and toasted
breadcrumbs

Thai prawn salad16€
rice vermicelli, spicy sauce

Roasted sweet potato (vg)12€
coconut cream with herbs

Padron peppers (vg)11€
ranch sauce

(v):vegan - (vg):vegetarian

The DESSERTS

Île flottante 8€
custard, salted butter caramel, flaked almonds

Churros 8€
praline chocolate sauce

Viennese chocolate 8€
tonka bean, cocoa nib, whipped cream

All our plates are homemade
If you have any allergies, please let us know
Net prices, service included