

SHARING FOOD MENU

(45€ pp)

STARTERS

Aubergine Miso

Cashew, spring onions.

Burrata di Puglia

Chargrilled grapes, Valdespino vinegar & basil.

Mega Tiger Shrimps

Thai style, ginger & crunchy vermicelli.

Tartare trompe l'oeil

Beetroot tartare, capers & quail egg

MAIN COURSES

Argentinian Black Angus

Colita de Cuadril, chimichurri sauce.

Crispy Ta'amiyya

Revisited falafels, a fresh yoghurt & mint sauce.

Roasted Carrots

Roasted and spiced, pickle mustard and crispy sourdough breadcrumbs.

Pommes Grenailles

Smoked paprika, herbs & confit garlic.

DESSERTS

Skip the dessert - minus 5€)

Strawberry & Pistachio

Porto reduction, cosmic rainbow icecream.

DRINK PACKAGE

(25€ pp)

A welcome drink of your choice, a half bottle of wine, water and a party shot !

White Diornu 2021, Chardonnay, Sicily
Red Senda 2017, Garnacha, Spain

*The menu includes vegetarian dishes and is the same for all guests.
If you go for the drink package, all guests must take this option.