

# SHARING FOOD MENU

(45 €)

## STARTERS

### Aubergine Miso

Cashew, spring onions.

### Burrata di Puglia

Chargrilled grapes, Valdespino vinegar & basil.

### Mega Tiger Shrimps

Thai style, ginger & crunchy vermicelli.

### Chou Fleur Roti

Whole cauliflower, rose harissa, agave and pine nuts.

## MAIN COURSES

### Irish Black Angus

Colita de Cuadril, chimichurri sauce.

### Crispy Ta'amiyya

Revisited falafels, a fresh yoghurt & mint sauce.

### Seasonal Vegetable

Roasted & spiced locally sourced vegetable.

### Pommes Grenailles

Smoked paprika, herbs & confit garlic.

## DESSERTS

Imperial Stout chocolat fondant

\*still and sparkling water included

# DRINK PACKAGE

(25 €)

## APERIO

Welcome drink

(Beer, Wine or non alcoholic drink)

## DINNER

A half bottle of wine

White, Diornu (bio), 2021, Chardonnay, Sicily

Red, Capocanale (bio), 2020, Merlot, Italy

OR

OSAN Gourmet Botanical Drink  
(naturally alcohol free)

OR

Surréalist Beer Pitcher

Water included

## DESSERTS

A Party Shot OR Tea/Coffee

\*If you choose the drink package, all guests must take this option.