

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