

# 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.

Tartare trompe l'oeil

Beetroot tartare, capers & qaill 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€)

Imperial Stout chocolat fondant

\*The menu includes vegetarian dishes and is the same for all guests.  
It cannot be changed in function of dietary restrictions.

# 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.