

menu

shared philosophy

salads & spreads

SALADS

Beetroot and Goat Cheese 17

Baby rocca, apple cider vinaigrette, orange, walnuts (d,g,e,n)

Burrata 22

Cherry tomatoes, pine nuts, croutons, capers, basil, tomato-lemongrass dressing (n,d,g)

Greek Salad 15

Cucumber, cherry tomatoes, green pepper, capers, onion, feta, white balsamic vinaigrette. (d, g, se)

Baby spinach 22

Lemon olive oil, parmesan, sundried tomatoes, almond flakes, crispy tortilla (n,g,d)

SPREADS

Roasted Leek Yoghurt 7

Served with freshly baked sourdough bread (d,n,g)

Beetroot Hummus 7

Served with freshly baked sourdough bread (v,n)

White Taramas 7

Served with freshly baked sourdough bread (g,f)

Bread and Butter 6

Sourdough and Flaxseed bread

For gluten free bread please ask your waiter.

starters

Edamame 8

Chilli or sea salt (v)

Halloumi Sticks 16

Organic thyme infused honey, sesame (e,g,d,se)

Fried Baby Calamari 16

Lime mayo, lime (g,m,e,d)

Prawn Popcorn 18

Chilli mayo, lime, sesame seeds, rocca (cr,se,g,e)

raw

Whitefish Crudo 22

Passion fruit vinegar, pickled onions, chives, coriander, chilli (f,se)

Tuna Tartare 24

Avocado, chilli, sesame, lime (g,f,se)

Salmon Tacos 18

Nori powder, avocado, sesame (g,f,se)

Beef Tartare 26

Australian fillet, truffle chilli, sourdough cracker, egg yolk. (e, g)

Beef Carpaccio 25

Crispy tortilla, truffle mayo, chimichurri (g,d,e,n)



hot selection

Charred Cauliflower 16
Roasted garlic, raisins, pine nuts, capers, citrus miso (v,d,n)

Wild Mushroom Risotto 26
Confit truffle, parmesan tuille (d)

Ravioli with Ricotta 24
Spinach, creamy mushroom sauce (g,d,e)

Pan Roasted Scallops 24
Salsa Vierge, coriander, cauliflower pure, squid ink tuille (c,d,g)

Grilled Black Tiger Prawn Risotto 32
Roasted tomatoes, lemon pepper, feta crumb (cr,d)

Beef cheeks Rigatoni 34
Parmesan cream, herb oil, chives, pinenuts (d,g,e,n)

Lobster Pasta for Two 120
Cherry tomatoes, lobster bisque sauce, garlic, chives. (c,g,e,d) / Upon availability

sides

- Hand Cut Fries 7
- Add parmesan and fresh black truffles 3
- Grilled Asparagus 9
- Grilled Broccoli 8
- Steamed Rice 6
- Side Salad 6
- Charred Chilly (4pcs) 6

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Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff or scan the QR code to the right.

(d)airy, (g)luten, (e)gg, (n)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)same, (p)ork, (v)egan

All prices are in Euro (€) and include service charge plus VAT.

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charcoal

Robata Octopus 28
Warm fava pure, chunky tomato salsa (m,se,g)

Red Snapper 36
Warm potato salad, mustard, coriander (f)

Grilled Salmon 34
Buckwheat tampouleh, honey tahini sauce (f,g,n)

Iberico Pork Chops 36
Crushed Potatoes, grilled vegetables, rosemary wine sauce (g,d,p,se)

Baby Chicken 28
Charred baby gem, truffle teriyaki (g,se)

New Zealand Lamb Chops (4pcs) 36
Minted crushed peas, grilled baby broccoli, teriyaki (g,se,d)

Australian Beef Fillet (220gr) 50
Charcoaled broccoli, choice of sauce (g)

Braised Shortrib on the bone (500gr) 48
Mashed potatoes, short rib sauce, chives, roasted baby carrots, crispy shallots (f,d,g)

USDA Prime Ribeye (400gr) 70
Chargrilled asparagus, choice of sauce (e,d)

USDA Omaha Tomahawk steak 14/100 gr.
Mushroom or pepper sauce.
Choice of 2 sides.

sauces

- Mushrooms Sauce 3
- Rosemary Pepper Sauce 3
- Hollandaise 3
- Truffle Teriyaki 3

