



HOLIDAY

Food Menu

STARTERS & SNACKS

SUMMER SALAD 17€ (G,L)

Watermelon | feta | spinach | caramelized pumpkin seeds | balsamic vinaigrette | mint
Add protein: chicken (L) | tiger prawns (G,L) | halloumi (G) +5€

CEVICHE 15€ (M,G)

Catch of the day / (mignonette) white wine vinegar with ginger, chili, lime and shallots / pickled daikon / coriander oil

CAPRESE 14€ (VL)

Burrata | marinated cherry tomatoes | pickled shallots | sweet basil crumbs

KARAAGE 13€ (L)

Honey-soy glazed fried chicken | toasted sesame | pickles | green chili sauce

SIDES

SWEET POTATO FRIES 8€ (G,L)

Sweet potato | truffle syrup | citrus aioli

PARMESAN FRIES 8€ (G,L)

Crispy fries | sweet chili mayo | grated parmesan

FOCACCIA 7€ (L)

Sourdough focaccia | herbed cream cheese with yuzu
Add caprese + 5

OLIVES (7€) (M,G)

Marinated kalamata olives in garlic, rosemary, thyme and lemon

NUTS (5€) (M,G)

Roasted assorted nuts in garlic and sea salt

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PINSAS & PANINOS

LA RIBELLE 17€ (VL)

Tomato sauce | mozzarella | fresh basil | burrata | parmesan

DIABOLO 21€ (VL)

Tomato sauce | fior di latte mozzarella | salami picante | caramelized onions | parsley

DOLCE VITA 21€ (VL)

Tomato sauce | fior di latte mozzarella | arugula | prosciutto crudo | fig confit | parmesan

TROPICAL 20€ (VL)

Tomato sauce | fior di latte mozzarella | smoked ham | Castello Blue | pineapple chutney | oregano

AUBERGINE 19€ (M,V)

Tomato sauce | roasted eggplant | chimichurri | chili garlic XO sauce | parsley

PULLED PORK PANINO (17€) (VL)

Focaccia | citrus aioli | honey soy glazed pulled pork | asian slaw | provolone

CHICKEN PANINO (16€) (VL)

Focaccia | sweet chili mayo | fried chicken | gem, tomatoes and pickled shallots

SOMETHING SWEET

WARM PECAN PIE 10€ (L)

Warm pecan pie | sabayon sauce | roasted almonds

SORBET 6€ (G,L)

Limoncello sorbet | white chocolate shards | dried blueberries