



VEGAN MENU

FLAVOURS OF THE MEDITERRANEAN

NIBBLES

Chargrilled fresh pita, Petra olive oil	5
House-marinated olives <i>gf</i>	7
Spiced nuts, seeds, dried fruits <i>gf</i>	6
Serrouda-Moroccan chickpea dip <i>gf</i>	6
Zucchini fritters, lemon, almond whip	9
Grilled aubergine, pickled onions <i>gf</i>	9

MEZZE

Herb whipped tofu, fresh pita, crunchy vegetables	12
Roasted cauliflower, pine nuts, pomegranate, tahini, fresh herbs <i>gf</i>	15
Spiced red lentil kofte, fresh tomato, oregano, dill, ouzo	15

MAINS

Braised aubergine, tomato & pepper stuffed, spiced tomato sauce <i>gf</i>	25
Vegetable stifado, roasted cauliflower, couscous	26
Homemade potato gnocchi, braised mushroom ragu, basil, roasted garlic	26
Strozzapreti, courgette, peas, mint, lemon	26
Penne, spiced mediterranean vegetables, olives	25
Spaghetti, capers, olives, tomato sauce, fresh herbs, chilli	25

TO ADD

Romaine lettuce, candied walnut, feta dressing <i>gf</i>	7
Fried potato, parsley <i>gf</i>	7
Spiced roasted vegetables, pistacchio, lemon <i>gf</i>	8

SWEETS

Warm chocolate torte, vanilla ice cream	12
Coconut yogurt cheesecake, seasonal fruit compote	12
Spiced walnut cake, chocolate ice cream	12

*Gluten free bread available
*Please advise for any dietary requirement)
*All menu items are subject to change according to seasonality and availability.



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Desserts

Caramelised orange tartlet, double
cream, pistacchio • 12

Honey and rosewater baklava
semifreddo • 12

Warm spiced walnut cake, honey ice
cream • 12

Gorgonzola, pear, local honey, crisp
bread • 14

Affogato • 10

Liqueur Affogato • 14
your choice of liqueur