





DINNER



Tue - Sat | 18.30 - 22.00

Combining his own passions and background, Head Chef Andreas Patsalides has curated our new dinner menu. Experience fresh Eastern-Mediterranean flavors fused with South American love right in the comfort of our buzzing rooftop.

STARTERS BEST SHARED

Avocado Summer Salad   11,00
Wild cherry tomato salad in a pistachio-pesto dressing, with radish, passionfruit, harissa oil and seasoned croutons

Cypriot Halloumi   10,50
Sweet burnt eggplant purée, pickled fennel salad, fresh figs, honey-dukkah drizzle and chive, pomegranate and fresh mint

Vegano Al Pastor Tacos   9,00
Amba spiced oyster mushrooms in 3 authentic Mexican corn-masa tortillas with lima-bean hummus, sumac'd cabbage, pineapple chunks, salsa and fresh cilantro

Chicharrones de Pollo  12,20
Latin fried chicken dressed in a honey-lime chipotle glaze, fresh spring onion and chili

Soup of the Day  8,50

Ugly is the New Beautiful

Our daily soups are vegan and made from rescued 'ugly vegetables' - veggies deemed unsellable due to their irregular appearance. They are brought to life in the form of healthy, tasty and sustainable soups.

Ask our Chefs or Sidekicks to see what's being served tonight.

MAINS

The Signature 25,00

Zoku Asado

Bavette Steak (200g) from the Big Green Egg - served with crispy, fried and seasoned baby potatoes, dill-jalapeno aioli, wild cherry tomato and red chard salad

Fish

Ouzo Shrimp 20,00

Veg Special 

Stuffed Camote 13,00

DESSERT

Strawberry Churros 8,00

Chocolate Truffle Cake 7,00

Maracuya Tart 7,00

Any allergies?
Please let a Chef or Sidekick know



Vegetarian



Vegan



Spicy



Gluten free



Contains nuts

THE LIVING KITCHEN