

DINNER

Tue - Sat | 18.30 - 22.00

SMALL PLATES

Arayepas (V) - 14,50

Grilled arepas with 3D printed 'kebab', pico de gallo and salsa

Beer Battered Hawaij Mushrooms (V) - 14,00

Hummus plate topped with tahini, amba-piccalilly, tomato & mango salsa, and fresh herbs

Chicharrones de Pollo (S) - 13,00

Latin fried chicken, chef's special honey-lime chipotle sauce, roasted crushed peanuts and cilantro

Kohlrabi (GF) - 12,00

Shiro miso & caper meunière, chives, and sumac leaf

Aleppo Braised Fennel Salad (V) - 12,00

Burnt eggplant and date crema, grilled radicchio, citrus and mint

BIG PLATES

Small Giants (GF) - 22,00

Line caught Atlantic haddock, tomato-stewed gigantes beans, salsa cruda and pickled guindillas

Zoku Mangal (A) - 19,00

Charcoal grilled chicken thighs, eggplant wedges, burnt tomato salsa, talatouri, harissa oil and fresh herbs

Beetroot Orzotto (V) (S) - 17,00

Cashew crema and togarashi-seasoned cavolo nero

SWEET

Cardamom Chocolate Torte (GF) (A) - 8,50
With lime chantilly

Burnt Honey Basque Cheesecake (GF) (A) - 9,50
With thyme infused Cretan honey and fresh strawberries

Sake Poached Pear (V) - 9,50
With crumble, vanilla ice cream and shiso leaf

THE LIVING KITCHEN

Any allergies? Please let a Sidekick know, some dishes can be adjusted.

(GF) Vegetarian (V) Vegan (S) Contains nuts
(A) Contains Dairy (GF) Gluten free