

# DINNER

TUE - SAT | 18.00 - 22.00

## Plates

Watermelon & Pickled Ginger | 12,00



Labneh, crispy kale, pumpkin seed & herb pesto

Sabich Taco | 9,00

Crispy aubergine, tahini slaw, red zhug 'salsa' & criolla

Two-way Corn | 12,00

Corn cob, cream of corn, grilled grelot & red zhug

Kaassoufflé Saganaki | 15,00

Tzatziki cream, pickled cucumber, chili infused honey

Beer Battered Hawaj Mushrooms | 14,00

Hummus, tahina, amba & mango salsa

Chicharrones de Pollo | 14,00

Latin fried chicken, honey-lime chipotle glaze, roasted peanuts, red chili & coriander

Adana 3D | 19,00

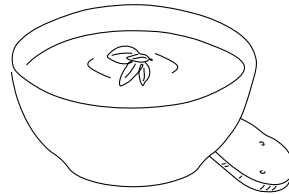
Ghanoush, cherry tomato & herb salad

Zoku Mangal | 22,00

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

Jackfruit Rendang | 19,00

Coconut pilau & sweet potato chips

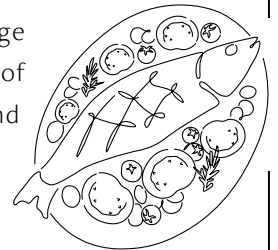


## Soup of The Day | 8,50

Ask our Chefs or Sidekicks to see what's on tonight

## Catch of The Day | 25,00

Hooked on sustainability: Indulge in our ever-changing selection of fresh fish, sourced with love and care for our ocean.



## Sweet

Chocolate Mousse | 9,50

Hazelnut crumble & apricot

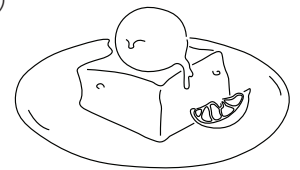
Sous Vide Pineapple | 9,50

Coconut mousse

Portokalopita (Orange Pie)

| 9,50

Greek yogurt, thai basil & pistachio



## THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



Vegetarian



Vegan



Contains nuts



Gluten free