

DINNER

TUE - SAT | 18.00 - 22.00


Bar Bites

Skin on Fries  | 6,00

Fresh cut Dutch potatoes, togarashi and garlic salt with vegan herb mayo

Hummus  | 8,00

Served with fluffy pita

Truffle & Mushroom Arancini  | 8,00

Served with vegan mustard mayo

Jackfruit Bitterballen  | 8,00

Served with vegan mustard mayo

Plates

Watermelon & Pickled Ginger | 12,00



Labneh & crispy kale

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 Hawaij Mushrooms  | 14,00

14,00

Hummus, tahina & mango salsa

Chicharrones de Pollo  | 14,00

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

Adana 3D  | 19,00

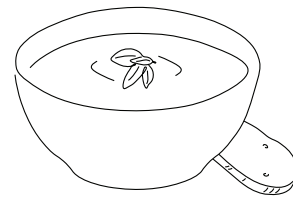
Ghanoush, cherry tomato & herb salad

Zoku Mangal  | 22,00


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

Jackfruit Rendang   | 19,00

Coconut pilau

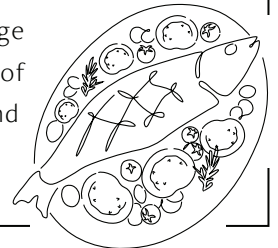


Soup of The Day | 8,50

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

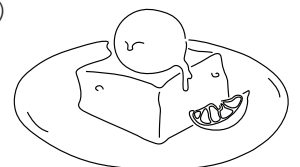
Vegan Cheesecake  | 9,50

Black tahini & berries

Portokalopita (Orange Pie)

 | 9,50

Greek yogurt, thai basil & pistachio



THE LIVING KITCHEN



Vegetarian



Vegan



Contains nuts



Gluten free