

DINNER

TUE - SAT | 18.00 - 22.00

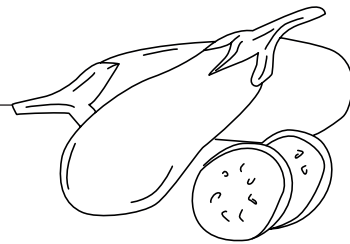


Bites

Harissa olives (V)	4,50	Soup of the day (V)	8,50
Skin-on fries (GF)	6,50	Pimientos de padrón (GF)	9,00
Hummus plate (V)	8,50	Fried chicken bites	14,50

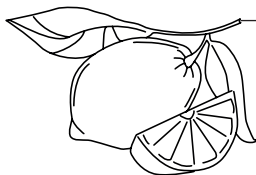
Sharing Plates

Sourdough Pickled Mango Butter (GF)	6,50
Kholrabi Pea Mint Purée Red Zhug Pickled Blackberry (V) (GF)	12
Bimi Harissa hollandaise Fava Pea shoot (GF) (GF)	12
Fennel Plum Amba Dill Almond (V) (GF) (S)	12
Blue Potato Halloumi Black Garlic Butter Pomegranate (GF) (GF)	13
Spinach Stew Carrot Chickpea (V) (GF)	14
Mangal chicken Onion Chili Chard (GF)	16
Catch of the day Tomato Olive Aioli Coriander (GF)	18



Sweet

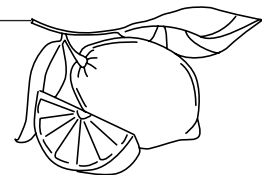
Pumpkin Pie Greek Yogurt Gelato (GF)	9,50
White Chocolate Ouzo Figs Pistachio (GF) (S) (GF)	10
Gateau Marcel Olive Oil Citrus Fruit (V)	9,50



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.

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





SHARED DINING ZOKU STYLE



TUE - SAT | 18.00 - 22.00



Vegetarian

42 p.p.


Sourdough | Pickled Mango Butter 



Kholrabi | Pea Mint Puree | Red Zhug | Pickled Blackberry  

Bimi | Harissa hollandaise | Fava | Pea shoot  

Blue Potato | Halloumi | Black Garlic Butter | Pomegranate  

Fennel | Plum Amba | Dill | Almond   

Hummus | Harissa olives | Tahina 

Spinach Stew | Carrot | Chickpea  

Pumpkin Pie | Greek yogurt gelato 


White chocolate | Ouzo | Figs | Pistachio   

Fish & Meat

+3 p.p.

Swap out our Hummus & Halloumi for:

Mangal chicken | Onion | Chili | Chard 

Catch of the day | Tomato | Olive Aioli | Coriander 



THE LIVING KITCHEN

Any allergies? Please let a Sidekick know.



 Vegetarian  Vegan  Contains nuts  Gluten free