

The Living Kitchen

Tue – Sat: 18.00 – 22.00



Sharing Plates

Sourdough* | 7,50 (V) (GF)

Fresh herb butter

Hummus | 10 (V)

Marinated chickpeas & pita*

Halved Rainbow Carrots | 13 (GF) (V) (GF)

Hot honey, crumbled feta, kyuri (pickled cucumber) & fried capers

 These go great with...
Novus Altitude | Assyrtiko, Malagousia, Moschofilero | 8

Brussels Sprouts | 14 (GF) (V) (GF)

Whipped ricotta, asazuke (pickled white cabbage), chili-almond rayu & verbeno oil

Grilled Bimi | 14 (V)

Muhammara, blistered cherry tomatoes & pea shoots

Fried La Ratte Potatoes | 13 (V) (GF)

Celery salt, pomegranate seeds, pickled dill, dill oil & orange zest

Vegan Porcini Risotto | 20 (V)

Cashew cheese, porcini duxelles & crispy onions

Grilled Chicken Thigh | 22 (GF)

Marinated in Japanese orange-honey tare, served with koji miso tahina, Swiss chard & Dagga Gazawiyyah (Gazan dill-tomato salsa)

Pan-seared, Skin-on Salmon | 22

Koji miso beurre blanc, masago, chervil, dill, lemon zest

 These go great with...
Icare | Chardonnay | 8,50
Terrecarsiche Don Filippo | Primitivo | 8

A little bit of everything

Can't make up your mind? Try one of each with our Zoku Style Shared Dining experience.

Vegetarian | 45 p.p. Includes:

- Sourdough
- Hummus
- Halved rainbow carrots
- Brussels Sprouts
- Grilled Bimi
- Fried La Ratte Potatoes
- Vegan Porcini Risotto
- Hojicha White Chocolate Mousse
- Tofu-miso Tartlets

Fish & Meat | 49 p.p. Includes:

Just like our Vegetarian menu, but with a twist – you can swap out the Fried La Ratte Potatoes and Vegan Porcini Risotto for these:

- Grilled Chicken Thigh
- Pan-Seared, Skin on Salmon

Desserts

Hojicha White Chocolate Mousse | 12 (GF) (V) (GF)

With peanut brittle, sumac strawberries & lemon zest

Vegan Banana Cake | 10 (V)

With vegan vanilla ice cream, shiso leaf & blueberries

Tofu-miso Tartlets | 12 (V)

Black tahini & Oreo crumble

 These go great with...
Quinta da Pedra Altra No3 Tawny Port
Gouveio, Rabigato, Viosinho | 9,50

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(V) Vegan (GF) Vegetarian (GF) Gluten Free

*Gluten Free option available

Any allergies? Please let our Sidekicks know.

Allergieën? Laat het een van onze Sidekicks weten!



Bar Bites

14.00 - 22.00

Olives | 5  

Smoked Nuts | 7  

Sourdough* | 6,50 
Fresh herb butter

Fries with truffle mayo | 7,50 

Padrón Peppers | 8,50 
Lime | Salt

Vegan Bitterballen 6pcs | 9,50 
Mustard

Beef Bitterballen 6pcs | 9,50
Mustard

Ortiz Sardines | 14,50
Sourdough | Fennel confit | Radish

Crispy Chicken Bites | 14,50
Spicy Sauce

Zoku Platter | 14,50 
Mango hummus | Pickled cabbage | Falafel

Mezze Platter | 17,50 
Muhammara | Mango hummus
Aubergine aioli | Pita*

Extra Pita* | 3,00



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