

# DINNER

Tue - Sat | 18.30 - 22.00

## SMALL PLATES

Arayepas  - 14,50

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

Beer Battered Hawaij Mushrooms  - 14,00


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

Chicharrones de Pollo  - 13,00

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

Kohlrabi  - 12,00


Shiro miso & caper meunière, chives, and sumac leaf

Aleppo Braised Fennel Salad  - 12,00

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

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## BIG PLATES

Small Giants  - 22,00

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

Zoku Mangal  - 19,00



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



Beetroot Orzotto   - 17,00


Cashew crema and togarashi-seasoned cavolo nero

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## SWEET

Cardamom Chocolate Torte   - 8,50  
With lime chantilly

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

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

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## THE LIVING KITCHEN

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



Vegetarian



Vegan



Contains nuts



Contains Dairy



Gluten free