

EVENING MENU

accompaniment

pan de coca de folgueroles con tomate (bread with tomato, a local favourite) (v) 3.25

tapas

sicilian green olives (v) 3.95

tandoori spiced almonds (spiced in house) (v) 3,50

gigi's fries with a coffee and sriracha salsa (v) 4,50

oriental crispy aubergine sticks with spiced black vinegar reduction (vg) 6,30

fresh anchovies in jerez vinegar and olive oil 6,25

black venere rice with gorgonzola, grilled shrimp, peanut oil, chives and orange brunoise 9,90

mixed seasonal mushroom croquettes with truffle oil and parmesan cream (v) 6,00

croquettes of the day, please ask you waiter what the chef's choice is for today 6,20

huevos rotos, a local dish with egg, french fries and italian cured ham 7,95

huevos rotos (vegetarian) egg, french fries, mushroom paté, truffle oil and parmesan (v)7,95

japanese style sticky chicken wings 6,90

drunken prawns sautéed in garlic, butter, white wine, and lemon served with flour wraps 10,95

braised lamb, tabbouleh, yoghurt, mint, hibiscus, onion marmalade 8,95

open omelette with smoked salmon, buttered leeks, and a curried crème fraiche 7,80

russian salad with fresh anchovies 6,90

labneh. garlic infused greek yogurt, pistachio & hazelnut dukkah, capers, mint, pomegranate, toasts (v) 8.50

pan fried chorizo with garlic and herb croutons 7.50

farro whole grain salad, preserved lemon, caramelized nuts, white miso, parmesan, green leaves (v) 7,95

vegetarian gyozas with fermented soja dressing (v) 6,00

selection of charcuterie 8,00

desserts

daily selection of desserts

