RAW PLEASURES

[1] **BEEF TARTARE**
Beef Tenderloin, Shallots, Chives, Dijon Mustard , Capers, Lemon, Sherry Vinegar, Egg Yolk Confit, Smoked Olive Oil, Sourdough

[2] **MEDITERRANEAN CRUDO**
Local White Fish, Basil Oil, Olive Oil, Lemon Zest, Sea Salt, Pepper

FRESH START

MARINATED OLIVE & CHEESE [3]
Variety of Local Olives, Aged Parmigiano, Fresh Herbs, Lemon Brine, Olive Oil

GREEN SALAD [4]
Sucrine, Mixed Greens, Orange Blossom Vinaigrette

TOMATO SALAD [5]
Mixed Tomato, Basil Oil, Citrus, Coriander, Pine Nuts

PADRON PEPPERS & LABNEH [6]
Padron Peppers, House Labneh

EGGPLANT DIP & OYSTER MUSHROOMS [7]
Smoked Eggplant Mousse, Anticucho Mushrooms, Pine Nuts, Pomegranate, Tortilla Chips

CRAVE

[8] **CALAMARI FRITTI**
Calamari, Nuoc Cham Dip

[9] **LE BURGER**
Brioche Bun, Angus Beef Patty, Cheese Cremeux, Beef Jus Mayo, Pickled Shallots

[10] **ET LES FRITES**
House-Cut Fries, Chipotle Mayo

[11] **GRILLED HALLOUMI & HOT HONEY**
Marinated Halloumi, Peruvian Rocoto Chili Honey, Arugula

FROM THE GRILL

CREVETTES 69 [12]
Harissa-Marinated Prawns, Coriander & Lemon Gremolata

GLAZED BEEF SKEWERS [13]
Beef Tenderloin, Mediterranean Marinade, Molasses Glaze, Smoked Labneh Dip

POLLO NEGRO [14]
Black Garlic Glaze, Warm Spices, Chives, Lemon Aioli Dip

INDULGE

[15] **CHOCOLATE CRÉMEUX**
Olive Oil, Sea Salt, Cocoa Nib Crumble

[16] **LEMON & OLIVE OIL POPPY CAKE**
Warm Spices, Citrus & Olive Oil Sponge Cake, Yogurt & White Chocolate Ganache, Mulberry Syrup, Fruits Of The Season