RAW PLEASURES

BEEF TARTARE (g)(e)

Beef Tenderloin, Shallots, Chives, Dijon Mustard, Capers, Lemon, Sherry Vinegar, Egg Yolk Confit, Sourdough

MEDITERRANEAN CRUDO (s)

Local White Fish, Basil Oil, Lemon Zest, Sea Salt, Black Pepper

SALMON TARTARE (w)

Salmon, Yuzu Kosho, Japanese Mayo, Jalapeño, Ginger, Green Onion, Corn Tortilla

FRESH START

GREEN SALAD

Sucrine, Mixed Greens, Traditional Vinaigrette

TOMATO SALAD (p)

Mixed Tomatos, Basil Oil, Citrus, Coriander, Pine Nuts

PADRON PEPPERS & LABNEH (d)

Padron Peppers, House Labneh

DOUBLE DIPPER (d)

Avocado and Feta Dip, Green Chili, Coriander Oil, Corn Tortilla

BURRATA (d)

Sundried Tomato Tapenade, Burrata, Aleppo Oil, Balsamic Reduction

CRAVE

CALAMARI FRITTI (m)(e)(s)(g)

Calamari, Nuoc Cham Sauce

GRILLED HALLOUMI & HOT HONEY (d)

Marinated Halloumi, Peruvian Rocoto Chili Honey

LE STEAK

200g MB3+ Australian tenderloin, Chipotle-Cacao Demi-Glace

LE BURGER (g)(d)(e)

Milk Bun, Angus Beef Patty, Cheese Crémeux, Beef Jus Mayo, Pickled Shallots

ET LES FRITES (e)

House-Cut Fries, Chipotle Mayo

HOT STUFF

CREVETTES 69 (s)

Harissa-Marinated Prawns, Coriander & Lemon Gremolata

Add Skewer

GLAZED BEEF SKEWERS (d)

Beef Tenderloin, Mediterranean Marinade, Molasses Glaze, Smoked Labneh Dip

Add Skewer

POLLO NEGRO (e)

Black Garlic Glaze, Warm Spices, Chives, Lemon Aioli Dip

Add Skewer

SWEET PLEASURES

CHOCOLATE CRÉMEUX (d)(e)(g)

Valrhona Guanaja 70%, Olive Oil, Sea Salt, Cocoa Nib Crumble

LEMON OLIVE OIL POPPY CAKE (d)(e)(g)

Warm Spices, Citrus & Olive Oil Sponge Cake, Yogurt & White Chocolate Ganache, Mulberry Syrup

SORBET

Seasonal Sorbet

ADD-ONS

SOURDOUGH

TORTILLA CHIPS

(1) FOOD

(d) dairy (e) eggs
(g) gluten (m) mulloscs
(p) pine nuts
(s) seafood/shellfish
(t) tahini/sesame
(w) wheat