

ABOUT HOME

Eat. Drink. Don't Think.

SPECIALS

v+ gf **Roasted Carrot Soup with Crispy Za'atar Chickpeas**

850/-

v **Mushroom Arancini**

Golden fried Sicilian mushroom risotto balls with an oozy mozzarella centre ... served with marinara sauce

Individual portion: 1,050/-

Sharing portion 2,000/-

gf* **Prawn Karaage with Wasabi Ginger Tartar Sauce**

Crispy, Japanese style fried prawns served with pink ginger and wasabi tartar dip

Individual portion: 1,300/-

Sharing portion 2,500/-

Slow Braised Paprika Beef Goulash

Tender, melt in your mouth beef cubes braised in a rich smoked paprika and toasted caraway infused tomato sauce
Served over a bed of creamy mashed potato, finished with a dollop of tangy sour cream and a sprinkle of fresh chives
and accompanied by a side of roasted vegetables

2,500/-

v+ gf **Caribbean-Spiced Tofu with Mango Salsa**

Charcoal grilled, jerk spiced tofu is perfectly balanced with sweet mango and paired with rice and peas
and fried plantain to create a Caribbean flavour bomb

2,100/-

v* gf* **Rigatoni with Aubergine and Tomato**

1,800/-

pb* **Add Bacon**

2,300/-

v* gf **Risotto Verde con Burrata**

A vibrant green risotto with spinach, peas and aromatic fresh herbs topped with creamy burrata cheese

1,800/-

Add Chicken

2,450/-

Dessert of the Week

n* **Raspberry Cream Profiteroles with Chocolate Sauce and Pistachio Nuts**

Golden choux pastry puffs filled with a tart fresh raspberry cream, drizzled with chocolate sauce
and scattered with crushed pistachio nuts

1,050/-

FROM THE BAR

Procera African Craft Gin Cocktail Promotion 1,300/-

See separate menu inserts

v vegetarian . v+ vegan . v* vegan option available on request . gf gluten free . gf* gluten free option available on request

*pb pork bacon, beef bacon available on request . n contains nuts . *n contains nuts that can be omitted

PLEASE LET US KNOW IF YOU HAVE ANY ALLERGIES