

DINNER O'CLOCK

MAINS

PASTA AGLIO E OLIO - 2500

Handmade pasta, olive oil, garlic, tomato, parsley, and chili flakes
(Add prawns +1100)

PASTA PESTO - 2600

Handmade pasta, garlic, oregano, olive oil, and homemade pesto sauce
(Add chicken +800)

LONG-COOKED BEEF RAGU - 3300

Long-cooked beef in a rich tomato and roots vegetables sauce, handmade pasta, and basil leaves

PANTA RICE BOWL - 3000

Chicken or Tofu in satay sauce, rice, green beans, sweet potato, carrot, and cabbage salad, served with green chutney

BBQ BOWL - 3300

Slow-cooked beef in traditional barbecue sauce, pan-seared green beans, tomato and herb salad served with rice.

SCHNITZEL & POTATO - 2900

Crumb fried chicken and deep-fried potato served with garlic mayo and ketchup dips

FISH FILLET - 3000

Grilled catch of the day on onion and thyme cream alongside grilled vegetable

LEMONGRASS PRAWNS - 3300

Creamy coconut prawn and green bean stir-fry, served with steamed rice

WHITE WINE AND BUTTER PRAWNS - 3700

Ten prawns sautéed in a rich herb and white wine butter sauce

CURRY OF THE DAY - 1900

Veggie curry of the day, served with steamed rice, dhal, and coconut sambal

FISH SLIDERS - 3200

three grilled fish and herbs mini-burgers with tomato, pickled red onion, and homemade garlic sauce served with potato chips

SALADS

ARABIC SALAD - 1800

Diced cucumber, tomato, carrot, and onion, parsley and coriander with homemade croutons, olive oil, lime, and tahini seasoning

EGGPLANT SALAD - 1900

Fried eggplant, boiled egg, vegetable, and fresh herbs salad coated in tahini sauce, and homemade chutney

**Make it vegan with tofu*

QUINOA SALAD - 1900

Celery, mint, cilantro, parsley, onion, and fruits in a honey vinaigrette sauce

SIDES

CEVICHE - 1900

Catch of the day fish with bell peppers, celery, red onion, herbs, chili, lime juice, and treacle. Served with tortilla chips

GRILLED VEGETABLES - 1700

Selection of grilled vegetables served over fresh cold tzatziki spread, alongside a toasted baguette

FRIED POTATO - 1600

Deep-fried potato served with garlic mayo and ketchup dips

TEMPURA PRAWNS - 3000

Ten prawns coated in homemade tempura, served with chutney and soy sauce dips



DESSERTS

BANANA CAKE - 1500

Warm homemade banana cake served with vanilla ice cream and chocolate sauce

CHURROS - 1900

Fried dough Straps from Spanish cuisine dusted with sugar and cinnamon alongside vanilla ice cream and chocolate ganache

FROZEN SNEAKERS - 1500

Layers of frozen oats, peanut butter, banana, and chocolate ganache covered in caramel sauce

FRUIT PLATE - 1400

A selection of seasonal local fruits

NUTELLA AND WHITE CHOCOLATE CREPE - 1600

French crepe, Nutella spread, bananas, walnuts and white chocolate.

THANK YOU!

10% Service Charge will be included on your bill to be shared with our lovely staff.