

# TIME TO LUNCH

## MAINS

### CURRY OF THE DAY - 1900

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

### PANTA RICE BOWL - 3000

Chicken/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.

### PASTA AGLIO E OLIO - 2500

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

### PASTA PESTO - 2600

Handmade pasta with garlic, oregano, olive oil, and homemade pesto sauce  
*Add chicken +800*

### SCHNITZEL & POTATO - 2900

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

### FISH TACOS - 2750

Pan-seared catch of the day, fruits, vegetables, and chutney  
Served with sweet potato fries

### GRILLED CHICKEN TACOS - 2900

Grilled chicken pieces in a spicy marinade, fresh vegetables, avocado yogurt cream and tomato and herb salad. Served with sweet potato fries.

### FISH SLIDERS - 3200

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

### LEMONGRASS PRAWNS - 3300

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

### GNOCCHI AND PRAWNS - 3200

Homemade potato gnocchi, tomato-garlic butter, chilli and pan-seared prawns



## THANK YOU!

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

## SIDES

### FRIED POTATO - 1600

Deep-fried potato served with garlic mayo and ketchup dips

### 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

### TEMPURA PRAWNS - 3000

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

## SALADS

### ARABIC SALAD - 1800

Diced cucumber, tomato, carrot, 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 and change egg to tofu*

### QUINOA SALAD - 1900

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

## 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.