YOU ALREADY KNOW YOU'RE GONNA LOVE IT!



BREAD & CONDIMENTS

Honey, Honey Breads & Dips G, D

Selection of bread rolls and Arabic bread served with French butter, olive oil & balsamic vinegar

STARTERS

Lay All Your Love on Feta D

Compressed watermelon paired with feta cheese, rocket leaves and a balsamic caramel drizzle

Voulez-Vous Burrata D, N, G

Basque piperade of slow-cooked peppers, tomatoes, onion and smoked paprika, topped with burrata and served with crusty garlic bread

Dancing Queen Greek Dream D

Tomatoes, cucumber, white onion, oregano, olives, feta cheese, bell peppers and a lemon-olive oil dressing

MAINS

Winner Takes the Beef G, D, A

Braised beef cheek in red wine sauce, pearl barley risotto, onion confit, sautéed kale and crispy onion

Gimme! Grilled Cauliflower VE, V

Grilled cauliflower steak, tender confit leeks, sautéed wild mushrooms on a bed of Romesco sauce

Take a Chance on Seafood D, N, G, C

Squid ink pasta in creamy lobster sauce with prawns, seared scallops, calamari and half lobster tail

Super Trouper Vegan Pie VE, V

Beyond Meat with roasted pumpkin, sweet potato, spinach, green peas, refried beans and mashed potato

Chick-Tacular Cajun Dream D, N, G

Cajun-marinated chicken breast stuffed with spinach and cream cheese, served with sautéed mixed vegetables

DESSERTS

Chiquitita Chocolate VE, GF

Vegan & gluten-free chocolate avocado cake

S.O.S (Sweet on Sugar) D, G, N

Basque burnt cheesecake topped with handpicked berries



SIGNATURE DRINKS

Alcoholic Options

Mamma Mia! Margarita!

Tequila, Triple Sec, lime juice, Agave syrup

Dancing Queen Bellini

Peach purée, Prosecco

Non-Alcoholic Options

Sipping Through My Tea

Hibiscus tea (chilled), lemon juice, honey or Agave syrup

Lemonade in the Spotlight

Sparkling water, lemon juice, sugar syrup

(A) Alcohol (CE) Celery (D) Dairy (E) Eggs (G) Gluten (M) Mustard (N) Nuts (S) Fish And/Or Shellfish (SE) Sesame (SO) Soybeans (V) Vegetarian