

SOCIAL DINING



CULINARA

Menus



KONA
PIZZA HOUSE

THE DISH
by Chef Sperxos



C-THE BAR

italtouch™

CULINARA



SMALL PLATES

Edamame Salt (V)(VG)(SY) | 38
Edamame with sea salt flakes. Contains soy

Edamame Spicy (S)(SE)(CH)(GR) | 38
Edamame with homemade spicy sauce. Dish is spicy

Pickled Cucumber (SF)(F)(G)(S)(SE) | 26
Pickled cucumber with ponzu and sesame. Dish is spicy

Gyoza of the Day (F)(S)(G)(SF)(SE)(CH)(GR)(O) | 48
4 Pieces of homemade gyoza, chili ponzu, crispy wonton

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

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RAMEN

Sio Ramen (SF)(F)(E)(G)(S)(SE)(GR)(O) | 78

Deliciously delicate broth made from Chicken simmered for 18 hours, served with juicy chicken slices, poached bamboo shoots and Japanese nitamago egg

Yakiniku Ramen (SF)(F)(EG)(G)(S)(SE)(MS)(GR)(O) | 88

Sweet broth base with homemade ramen noodles, beef yakiniku, apple wafu(relish) and ramen egg

Duck Ramen (G)(SE)(SF)(E)(TN)(MO)(GR)(O)(CH) | 92

Paitan Chicken broth with homemade ramen noodles, marinated sliced duck breast and macadamia nuts. Dish is spicy

Yasai Ramen (TN)(S)(G)(V)(M)(GR)(O) | 82

Shoyu base broth with homemade ramen noodles, silken tofu and Japanese mustard leaves (mizuna)

DESSERT

Mochi Of The Day (E)(D)(G) | 22

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
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PIZZA HOUSE

UNCONVENTIONAL PIZZA

Margherita (V)(D)(G) | 62

Fresh, velvety mozzarella with sun-kissed tomatoes and aromatic basil

Pepperoni (D)(G) | 70

Layers of creamy cheese, rich tomato, and spicy pepperoni. Dish is spicy

Magic Mushrooms (V)(D)(G) | 82

Brown button mushrooms with mozzarella and pecorino cheese, truffle espuma and grated truffles

Q Cheese (V)(TN)(D)(G) | 85

4 types of cheese, drizzled honey and grated walnut

Diavolina (S)(E)(D)(G)(SD)(GR)(O)(CH) | 72

Marinated short ribs with gochujang tomato and bulgogi mayo. Dish is spicy

Chicken Okonomi (GR)(O)(SE)(G)(D)(E)(S)(M)(F) | 78

Marinated chicken with mozzarella cheese, topped with tonkatsu mayo and mustard mayo
Dish is spicy

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PIZZA HOUSE

PASTA

Aglio Olio Pasta (G)(S)(D)(F) | 65

Classic Aglio olio pasta is a deliciously simple Italian dish of fresh garlic, olive oil and parmesan tossed with freshly cooked

Arrabbiata Pasta (G)(SE) | 72

Spicy Pasta dish that packs a punch of tomatoes, shallots, garlic, parsley and extra virgin olive oil

Tomato Cream Pasta (G)(SE)(D) | 72

A rich and creamy fusion of tomato and cream sauce, balanced with honey, herbs and Parmesan, creating a smooth, velvety texture and vibrant pink hue. Served with perfectly cooked pasta

SMALL PLATES

Vampire Away (V)(D)(G)(GR) | 52

Garlic bread loaded with garlic butter cream and mozzarella.

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UDON

Carbonara Udon (G)(D)(GR)(E)(O) | 80

Crispy bacon with onsen egg and shaved pecorino cheese

Spicy Vongole (SF)(F)(S)(G)(GR)(O)(CH)(MS) | 88

Clams in clam jus, homemade ramen noodles, shiso leaves, hojiso and spicy yuzu togarashi. Dish is spicy

DESSER

Reif's Childhood Tiramisu (V)(E)(D)(G) | 48

Experience the perfect harmony of velvety tiramisu cream, espresso-soaked ladyfingers, and rich in unconventional flavor the ultimate way to end your meal

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THE DISH

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LESS IS MORE

Greek Trio Spread (D)(G)(F) | 39

Tzatziki, tarama, tirokafteri to dip with crispy pita bread

Almond Crusted Feta (D)(G)(N)(V) | 52

Aged feta, almond flakes, pomegranate infused honey

Greek Zucchini Balls (G)(D)(E)(V) | 58

Two colour zucchini, feta cheese and mint yoghurt

Prawns Kataifi (D)(G)(SF) | 78

4pcs greek inspired prawns kataifi, cherry tomato & ginger marmalade

Misty Caviar Lovers (D)(G)(SF)

4pcs Greek inspired prawns kataifi, cherry tomato & ginger marmalade, chives, sour cream

10g Caviar | 265

30g Caviar | 695

Chargrilled Octopus (D)(SF) | 79

Fava beans mousseline, pickled pearl onion, squid ink crisp and chili butter

Spinach Pie (D)(G) | 62

Homemade village crust pastry, spinach and feta

Crispy Squid Calamari (D)(G)(E)(S)(M) | 74

Deep fried calamari served with lime truffle aioli

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SOIL

Frosty Greek Salad (V)(D)(G) | 68

Cherry tomato, cucumber, kalamata olives, samphire kritamo, aged feta and greek vinegar

CHEF CULTURE

Red Prawns Orzo Saganaki (D)(G)(SF) | 84

Orzo pasta, feta cheese mousse, fresh tomato, basil oil

Deconstructed Open Beef Souvlaki (D)(G) | 88

Angus beef strips, tzatziki, homemade harissa, crispy onion and tomato salsa

Upgrade to wagyu | 148

Deconstructed Open Chicken Souvlaki (D)(G)(M) | 89

Kontosouvli marinated chicken, mustard sauce, crispy onion, tomato salsa

Lamb Shank Trahana (D)(G)(C) | 98

Slow cook lamb shank, fermented pasta, kefalotyri foam and black tuile

Moussaka (D)(G)(E)(C) | 82

Minced Angus beef, eggplant, potato and mornay sauce

Pulled Beef Stiffado Slider (D)(G) | 74

Slow cooked Angus beef, purple coleslaw and pearl onion stiffado

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MORE IS MORE

Traditional Pasta “Hilopites” (V)(G)(D)(E) | 86

Square pasta, wild mushroom, coconut milk and fresh truffle

Wagyu Beef Steak (D)(G)(M)(E)(C) | 328

6-7 wagyu 250gr, baby potato gratin, charred cauliflower, horseradish emulsion, chef signature sauce

A BIT MORE

Hand Cut Agria Fries (V)(D) | 28

Served with oregano, rock salt and Graviera cheese

Mushroom Chips With Mustard Sauce (V)(D) | 28

KIDS

Orzo Keftedakia (D)(G)(M)(E) | 46

Black Angus meat ball and fresh tomato in a bed of orzo

Classic Crepes (D)(G)(E) | 32

Served with choice of condiments: Banana/Nutella/Strawberry

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BEFORE WE THANK YOU

Greek Baklava (D)(G)(E) | 42

Mix nuts, cinnamon ice cream, vanilla crumble and coffee tuile

Loukoumades (G) | 68

Homemade Greek doughnut topped in cinnamon powder

Galaktoboureko (D)(G)(E)(N) | 42

Semolina cream, phyllo pastry, pistachio sauce and lemon fluid gel

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CEVICHEs

Tropical Ceviche (R)(TN) | 75

Fresh salmon, sriracha-lime coconut milk, mango, choclo corn & crispy banana chips

Nikkei Ceviche (R)(SE)(S) | 85

Bluefin tuna, ginger-soy, aji amarillo, cucumber, sweet potato & choclo corn, topped with sesame seeds

CRUDO

Sea Bass Tiradito (R)(SE) | 80

Thinly sliced fresh sea bass with avocado, sesame seed, crispy quinoa, crashed cancha, jalapeño, aji amarillo sauce, lime and spring onion on top

Tuna Truffle Tataki (R)(SE)(SY) | 85

Lightly seared tuna, truffle-miso ponzu, crispy corn, wasabi, sesame seeds, crispy quinoa, chalaquitta & a touch of spicy mayo

TACOS

Tuna Tacos (R)(G)(E)(D)(N)(SE) | 85

Citrus marinated tuna tossed with guac, spicy mayo, tabiko, sesame seeds, spring onion and togarashi. Served in crispy shell

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Crispy Salmon Tacos (R)(G)(E)(D)(N) | 80

Citrus marinated salmon tartare in crispy shell, with spicy mayo, spring onion, crispy quinoa, chives and togarashi

TARTARE

Tuna Tartare (SE)(S)(E) | 75

Fresh tuna, avocado, cucumber, red chili, coriander, chalaquitta, nori, sesame & soy-ginger dressing with a hint of togarashi

Salmon Tartare (E)(G)(TN) | 75

Fresh salmon, avocado, spicy mayo, dry coconut, mango, chalaquitta, dill, olive oil

MAKIS

Ceviche Maki (SF)(G)(E) | 75

8 Piece maki with crispy shrimp, cucumber, seabass, white tigers milk, toasted corn, togarashi and chives

The Dubai Roll (E)(G)(SF) | 65

8 Piece maki with torched salmon, shrimp furai, cucumber, truffle sauce and chalaquitta

Vegan Mango Maki (V)(VG) | 55

8 Piece maki roll filled with cucumber, takawan, topped with mango tartare and creamy avocado-yuzu sauce

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POKE BOWLS

Hawaiian Poke (R)(S)(E)(F) | 65

Blue-fin tuna, ginger soy, sushi rice, cucumber, edamame, mango, avocado, red radish, sweet potato, tomato, spicy mayo, sesame and topped with spring onion

California Poke (R)(TN)(E)(F)(SE) | 65

Fresh salmon cubes, sushi rice, cucumber, edamame, mango, red radish, sweet potato, tomato, spicy mayo, sesame topped with spring onion

SALADS

Truffled Corn Salad | 65

A Trio of giant, crispy and yellow corn with lettuce and orange segments in truffle dressing

SIDES

Simply Tortilla Chips (G) | 10

Golden chips with a side of bold spicy mayo

DESSERT

... (G) | 10

....

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COLD MEZZEH

Mixed Appetizer (E)(TN)(D)(SD) | 120

5 kinds of assorted appetizers, (salad shirazi, fesenjan bademjan, olvieh, mirza ghasemi, zaytoon parverdeh) served with 4 slices of bread (G,V,SE)

Fesenjan Bademjan (TN) | 50

Roasted eggplant with pomegranate and walnut purée served with 3 slices of bread

Salad Olvieh (E)(D)(SD) | 45

Persian potato and chicken salad with mayonnaise served with 3 slices of bread

Zeytoon Parvardeh (TN) | 45

Chopped olives mixed with pomegranate sauce and crushed walnut

Mirza Ghasemi (E) | 45

Charred purée of eggplant mixed with tomatoes garlic and egg, served with 3 slices of bread

Kashk-E- Bademjan (D) | 45

Purée of eggplant with mixed curd, served with 3 slices of bread

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COLD MEZZEH

Maast O Khiyar (D) | 30

Mast-o Khiyar literally means yoghurt and cucumber in Persian

Maast O Musir (D) | 35

Mast-O Musir is made of strained yoghurt and crushed persian shallots

SALADS

Shirazi Salad (VG)(V)(SD) | 35

Salad made with diced tomato, cucumber, onion, herbs, seasoning and finished with splash of lemon juice

SOUPS

Ash Reshteh (D)(G) | 40

Thick soup herbs, beans, curd and noodles

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KABAB GRILL

Tikkah Masti (D) | 85

Juicy tender beef chunks marinated in our special yogurt and spices

Lamb Chops (D) | 170

baby spring natural lamb chops, marinated in Seirsn special spices, then charcoaled to juicy perfection

Kabab Torsh (TN)(D) | 105

One skewer of marinated beef in Seiran secret pomegranate sauce, walnuts, then charcoaled to tender perfection

Kabab Koobideh Lamb (D) | 82

Two juicy charbroiled seasoned minced lamb kababs

Chicken Tikkah Maasti (D) | 80

Juicy tender chicken chuks in our special yogurt and spice

Chicken Kebab (Boneless) (D) | 80

One skewer of young chicken breast, marinated in our special saffron marinated and charbroiled

Chelo Soltani (Special) | 138

Combination platter of one skewer each of beef kebab Barg and Lamb Kebab Koobideh

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KABAB GRILL

Kabab Barg (Special) | 110

One skewer of our finest cut of beef fillet, skillfully prepared, seasoned and charbroiled open flame.

Chicken Thigh Kabab (D) | 85

A real taste of grilled chicken in the traditional Iranian way

Mix Grilled Platter for One (D) | 120

One skewers Kebab Koobideh, choice of one skewer Kebab Tikkah Masti Beef or Chicken Tikka Masti

Mix Grilled Platter for Two (D) | 220

Two skewers Kebab Koobideh, one skewer of Chicken Kebab (boneless), plus a choice of one skewer Kebab Tikkah Masti Beef or Chicken Tikka Masti

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Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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PERSIAN TRADITIONAL MENU

Baghali Polo (with Lamb Neck) | 115

Slow cooked lamb neck with an ancient secret recipe, served with dill rice

Baghali Polo (with Lamb Shank) | 110

Slow braised lamb shank served overmixed broad beans and dill rice

Zereshk Polo with Chicken (TN) | 85

Half cooked chicken served with barberry-saffron rice

Gheimeh Stew Eggplant | 80

Traditional stew of lamb cubes cooked in fresh tomato sauce with yellow split pea and eggplants with rice

Gheimeh Stew Fries | 70

Traditional stew of lamb cubes cooked in fresh tomato sauce with yellow split pea and fries with rice

Tahchin with Neck (E) | 130

Saffron baked rice with side of lamb neck

Ghormeh Sabzi Stew | 80

Home style slow cooked lamb cubes in a stew of assorted fresh herbs, tender kidney beans and a hint of dried lime with rice

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DESSERT

Ranginak (G)(TN) | 35

Traditional dessert from Southern Iran. Made with dates, filled with walnuts and topped with a fragrant mixture of toasted pastry flours, powdered sugar, cinnamon, cardamom, ghee and butter

Saffron Ice Cream (D)(TN) | 40

Saffron flavored ice cream.

Faloodeh (SD) | 40

It consists of thin vermicelli-sized noodles made from starch in a semi-frozen syrup containing sugar and rose water.

Faloodeh Ice Cream (D)(TN) (SD) | 45

A combination of saffron flavored ice cream and faloodeh.

Tea Pot | 65

Black tea brewed with cardamom, saffron and rose water.

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BURGER

Truffle Surf & Turf Burger (D)(E)(G)(MU)(TN)(S)(SD) | 95

Wagyu beef, topped with lobster tail and finished with black truffle oil on a toasted brioche bun. Garnoshed with a touch of shaved truffle

TBJ Smash (D)(E)(F)(G)(M)(TN)(S)(SD) | 59

Australian Wagyu Beef, Potato Bun, Cheddar Cheese, Onions, Dill Pickles & TBJ Sauce. Fries included

TBJ Double Smash (D)(E)(F)(G)(M)(TN)(S)(SD) | 69

Australian Wagyu Beef, Potato Bun, Cheddar Cheese, Onions, Dill Pickles & TBJ Sauce. Fries included

Bacon Smash (D)(E)(F)(G)(M)(TN)(S)(SD) | 69

Australian Wagyu Beef, Potato Bun, Cheddar Cheese, Veal Bacon, Chili Jam & TBJ Sauce. Fries included

Philly Cheesesteak Sandwich (D)(G)(M)(TN)(SD)(E) | 79

Ribeye, Toasted Potato Bun, Cheddar Cheese, Onions, Roasted Capsicum

Classic Chicken Burger (D)(E)(F)(G)(M)(TN)(S)(SD) | 59

Corn Fed Fried Chicken, Cheddar Cheese, Lettuce, Dill Pickle, Ranch Sauce. Fries included

TBJ'S Smash Burger Sliders (D)(E)(F)(G)(M)(TN)(S)(SD) | 90

Australian Wagyu Beef, Home made Bun, Cheddar Cheese, Onions, Dill Pickles & TBJ Sauce. Fries included

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KIDS COMBO

The Little Kid's Wagyu Combo (D)(E)(G)(M)(TN)(S)(SD) | 49

Potato Bun, Cheddar Cheese, Mayonnaise & Fries with Australian Wagyu Beef

The Little Kid's Chicken Combo (D)(E)(G)(M)(TN)(S)(SD) | 49

Potato Bun, Cheddar Cheese, Mayonnaise & Fries with Corn Fed Fried Chicken

Chicken Tenders (G) | 49

3 Pieces

SIDES

French Fries (G)(V) | 25

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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SOUP

Lentil Soup (V)(D)(G)(C) | 40

Purée of lentils, carrots, onions, garlic, crispy croutons, and lemon.

SALAD

Authentic Fattoush (VG)(G)(SD) | 39

Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil

Classic Lebanese Tabouleh (VG)(G) | 39

Parsley, mint, tomato, onion, crushed wheat, lemon and olive oil.

Kale Quinoa Tabouleh (VG) | 49

Mediterranean twist salad with nutty quinoa, kale, parsley, mint, green apple, and pomegranate.

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COLD STARTERS

Hummus (VG)(SE) | 37

Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic

Moutabal (SE)(D)(V) | 38

Smoky eggplant dip, blend with tahini, lemon, and olive oil

Mouhamara (G)(TN)(V)(SD) | 42

Arabic chili paste, spiced walnuts, pistachios, and olive oil

Shanklish (V)(D) | 42

Spiced akkawi and feta aged cheese, tomatoes, onions, and parsley

Fish Tajin (G)(F)(SE)(TN) | 49

Grilled sea bass fillet with tahini, green pepper, tomatoes, onions, garlic, roasted pine nuts and olive oil

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Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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HOT STARTERS

Shawarma Delight (SE)(D)(G)(SD) | 75

Marinated beef, slow roasted with shawarma spices, wrapped in arabic bread pickles, tomato, parsley, tahina sauce

Lebanese Chicken Wrap (E)(D)(G)(SD) | 68

Marinated sumaq grilled chicken, cucumber pickles, spicy garlic sauce wrapped in arabic bread

Hummus With Meat (SE)(D) | 48

Slow braised short ribs with velvety hummus, pine seeds

Shortribs with Dark Hummus (SE)(G)(D) | 55

An exquisite fusion of slow braised short ribs with velvety dark chocolate-infused hummus

Charcoal Hummus With Meat (SE)(G)(D) | 55

A striking combination of smoky charcoal hummus topped with succulent roast shawarma

Chickpea Fattah (G)(D)(TN)(SE) | 48

Boiled chickpea, yoghurt with tahina, toasted arabic bread, ghee

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HOT STARTERS

Cheese Roll (V)(G)(D) | 48

Rolled filo pastry filled with akkawi, mozzarella cheese and parsley

Cheese Sambousek (V)(G)(D) | 48

Deep-fried lebanese pastry filled with akkawi cheese and parsley

Batata Harra (VG) | 45

Sautéed potatoes with coriander, red pepper, garlic, and lemon

French Fries (V) | 30

Crispy golden steak fries

Burrata Za'atar Manakish (G)(D)(V)(SE) | 75

Baked flat bread spread with rich aromatic za'atar and topped with fresh leaves, served with cherry tomato and creamy burrata

SELECTION OF FALAFEL

Authentic Falafel (V)(SE) | 40

Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce

Falafel & Slow-Cooked Beef (SE)(D) | 48

Crisp falafel, fragrant herbs and tender slow-cooked beef tenderloin

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Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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MAIN COURSE

Shish Tawouk (G)(D)(E) | 75

Charcoal grilled yoghurt marinaded chicken, served with vegetables and garlic sauce

Arayes (G)(D) | 85

Grilled lebanese bread filled with minced lamb, tomatoes, garlic and served with yoghurt sauce.

Fish Sayadieh (F)(G)(TN)(S) | 95

Spiced fish fillet served with fragrant rice and caramelized onions

Chicken Mashbous (D)(G)(TN) | 95

Spiced bone chicken served with fragrant basmati rice and roasted nuts

Grilled Baby Boneless Chicken (G)(D) | 125

Marinated whole boneless chicken with garlic and lemon

Slow-Cooked Lamb Shoulder with Chestnuts & Herbs (G)(D)(TN) | 125

Lamb shoulder with Lebanese spices, served with oriental rice, roasted vegetables and gravy

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
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DESSERT

Belle De Beyrouth Brûlée (D)(E)(G)(TN) | 49

Whole milk, rice, vanilla, rose water and served Chef's choice ice cream

Um Ali (G)(D)(TN)(E) | 49

Milk, sugar, brioche, almond, coconut, pistachios, raisins, and cream

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Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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THE COFFEE LAB



HOT COFFEE

- Cafe Latte (D) | 30
- Cappuccino (D) | 29
- Flat White (D) | 30
- Matcha Latte (D) | 35
- Cortado (D) | 27
- Piccolo (D) | 26
- Americano | 24
- Espresso | 25
- Espresso Macchiato | 25
- Spanish Latte (D) | 37
- Cafe Mocha (D) | 37
- Hot chocolate (D) | 31
- Spanish Cortado (D) | 30
- Filter V60 | 35
- Salted Caramel Latte (D) | 37
- Coconut Latte (D) | 37

COLD COFFEE

- Cold Brew | 25
- Iced Americano | 24
- Iced Latte (D) | 31
- Iced Salted Caramel Latte (D) | 37
- Iced Matcha Latte (D) | 35
- Filter V60 | 35
- Spanish Latte (D) | 37
- Ice Coconut Latte (D) | 37
- Espresso Affogato (D) | 32
- Matcha Affogato (D) | 34

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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THE COFFEE LAB



DESSERT

- Oatmeal Cookie (D)(E)(G) | 10
- Chocolate Brownie (D)(E)(G)(N) | 19
- Sticky Date Pudding (D)(E)(G)(SE) | 52
- Ahmed Alzamil Cake (D)(G)(E)(T) | 40
- Chocolate Log Cake (D)(E)(N)(G) | 30
- Custard Fruit Cake (D)(E)(G)(N) | 41
- San Sebastian Cheesecake (D)(E)(G) | 47
- Pistachio Kunafa Bonbon (D)(N)(G) | 8
- Salted Caramel Bonbon (D)(N) | 8
- Ice Cream Scoop (D) | 12

COFFEE BEAN & RETAIL SELECTION

- Hambela • Brazil •
- Organic Yirgacheffe • Shakiso
- Uruga

MILK SELECTION

- Full Fat • Low Fat • Almond
- Oat • Coconut • Soya
- Lactose-Free

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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C - THE BAR

Signature Cocktails

Cocktail of the Day | 35

Culinara Sangria | 49

Chica Sour | 65

Culinara Sunset | 65

Whiskey Meadows | 5

Classic Cocktails

Daiquiri | 65

Mojito | 65

Dark and Stormy | 79

Classic Margarita | 65

Espresso Martini | 65

Paloma | 75

Negroni | 75

Pisco Sour | 65

Beer on Draught

Peroni Large | 49

Peroni Small | 29

Asahi Large | 49

Asahi Small | 29

Beer & Cider by Bottle

Almaza | 48

Peroni | 48

Estrella | 48

Asahi | 48

Corona | 48

Heineken | 48

Guinness Stout Micro Drought | 75

Tatchers Gold | 35

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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Corona | 48

Heineken | 48

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Tatchers Gold | 35

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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G-THE BAR

MOCKTAILS

- Ruby Fizz | 45
- Lemon & Mint | 35
- Virgin Mojito | 35
- Arnold Palmer | 35
- Virgin Mary | 35

SOFT DRINKS

- Coca-Cola | 20
- Sprite | 20
- Fanta | 20
- Ginger Ale | 20

ENERGY DRINKS

- Red Bull | 35
- Red Bull Sugar-Free | 35
- Red Bull Watermelon | 35

WATER

- Evian Large Still | 30
- Evian Large Sparkling | 30
- Evian Small | 20
- Evian Small Sparkling | 20

JUICES

- Apple Juice | 35
- Carrot Juice | 30
- Watermelon Juice | 20

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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BRASSERIE

STARTERS

Galician Calamari (E)(SF)(SD)(G)(SD) | 65
Garlic and citrus aioli

Prawn Cocktail (SF)(F)(G)(SD) | 75
Marie Rose, avocado, baby gem and cucumber

Meatballs & Sourdough (G)(E)(D)(SD) | 68
Rich tomato sauce, parmesan and mozzarella cheese

Tomato and Stracciatella Bruschetta (D)(G)(SD)(V) | 48
Hairloom tomatoes, chili and rocket leaves

Spiced Fried Cauliflower (D)(G)(S)(V) | 42
Served with coconut dressing

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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BRASSERIE

SALADS

Quinoa Salad (TN)(P)(SD)(VG) | 58

Quinoa, kale, spiced nuts, avocado, cucumber, served in orange dressing

Avocado Salad (V)(E)(SD) | 49

Datterino sauce, poached egg and mixed lettuce

Watermelon & Cucumber Salad (D) | 42

Yoghurt and mint dressing, topped with spring onion

FRESH PASTA

Crab Linguini (E)(G)(SF) | 72

Fresh pasta, crab meat, slow roasted cherry tomato sauce, topped with dill, parsley and fennel seeds

Rsotto Alla Milanese (D) | 68

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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BRASSERIE

LAND & SEA

Fish and Chips (F)(G)(D)(E)(SD)(M) | 85
Served with buttered peas and tartare sauce

Roasted Salmon (F)(D) | 120
Caramelized cauliflower puree, sauteed asparagus and broad beans

Herb Crusted Lamb Cuttlets (D)(G)(C)(M) | 100
Served with mint sauce and broccolini

Gremolata Crumbled Chicken Schnitzel (E)(G)(SD)(M) | 82
Served lemon and house salad

SIDES

Herb Mash Patatoes (D)(V) | 35
Thyme, parsley and chives

Truffle & Parmesan Fries (D)(E)(SD)(M) | 38

Patatas Bravas (E)(V)(D)(SD) | 35
Paparika mayo and crispy garlic

Honey Glazed Carrots (V) | 35

Mixed Leaf Salad (M)(V)(TN)(SD) | 38
House dressing and toasted walnuts

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
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BRASSERIE

KIDS MENU

Kids Chicken Schnitzel (G)(E) | 48
Crispy chicken with a side of french fries

Kids Fish & Chips (F)(D)(G)(E)(SD)(M) | 52
Served with buttered peas and tartar sauce

Beef Ragù Tagliatelle (E)(G)(D)(C) | 50
Slow cooked beef ragù with parmesan cheese

Garganelli Al Pomodoro (E)(G)(D) | 52
Topped with parmesan cheese

DESSERTS

Blueberry Cheesecake (G)(D)(TN)(E) | 52
Blueberry marmelade and freshly topped blueberry

Stiky Toffee Pudding (TN)(D)(G)(E) | 50
Toffee caramel sauce topped with toasted pecans

Ice Cream Selection (E)(G)(D)(TN) | 52
Selection of Chocolate, Vanilla and Pistachio ice cream

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

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