

sample menu

STARTERS

soup of the day from 75

country style bread

duck liver & brandy pâté 95

selected home made pickles & crostini

prawn & avo cocktail 135

with bombay sapphire gin

Thai chicken & broccoli salad 85/130

steak tartar 140/195

with toast & pickles

MAINS

Vietnamese braised lamb shank 215

Blaauwbank farm lamb, mint mash & lemon grass, star anise & fresh ginger jus

Thai green chicken curry 185

with basmati rice

Anglo-Indian seafood curry 195

light curry with turmeric, coconut, chilli & lemon

Ernest Hemingway burger 135

with matured smoked cheddar, organic gherking & tomato, smoked bacon, gin & mary rose sauce, organic greens & horseradish sauce

khow suey 190

Burmese noodle & chicken curry with turmeric, coconut, chilli & peanuts

Chinese five spice pork belly 190

egg noodle, greens, oriental jus

mussaman lamb curry 195

thai curry, slowly cooked with tamarind, peanuts & coconut

fillet steak 220g 195

red wine jus & mushroom

kopytka 165

Polish home made sautéed gnocchi with mushroom, dill & chardonnay velouté & gruyère

PIEROGI - Polish style ravioli

sauerkraut & mushroom 165

with pork lardons (or without) & fried onions, gruyère

ruskie - cottage cheese & potato 165

with pork lardons (or without), fried onions, nuts, beurre noisette & truffle oil

EURO TAPAS

word "tapas" is derived from Spanish verb tapar, "to cover". according to the joy of cooking, the original tapas were the slices of bread or meat which sherry drinkers in Andalusian taverns used to cover their glasses between sips. this was a practical measure to prevent fruit flies from hovering the sweet sherry

bread 30

country style bread

garlic bread 45

calamata olives 65

with garlic & rosemary

organic tomato, capers & onion salad 75

mushroom & herb bruschetta 70

organic tomato & garlic bruschetta 65

chorizo al vino 85

Spanish sausage in red wine

albondigas 80

Spanish beef meatballs in tomato sauce

calamares 85

in lemon juice, garlic, chilli, & white wine sauce

gambas pikante 125

whole prawns in garlic & chilli

patatas bravas 65

fried potato cubes in tomato sauce

champignones alajillo 75

mushrooms in garlic & white wine

ASIAN TAPAS

miso soup 65

chickpea, mint & coriander salad 55

spicy chicken wings 80

stuffed with pork, ginger & glass noodles

prawn spring rolls 125

roast duck spring rolls 105

roast duck, duck liver pâté, chinese veg

pork ribs 80

with chilli & garlic sauce

chicken satay 85

with home made peanut sauce

veg spring rolls 75

stuffed with glass noodles veg & shitake mushroom

authentic Thai fish cakes 85

with cucumber & chilli sauce

monk fish katsu 95

in panko bread crumbs with capers and garlic aioli

vegetable tempura 70

sesame prawn toast 80

with chilli & garlic sauce

VEGAN TAPAS / STARTERS

soup of the day 55

bread 30

country style bread

calamata olives 65

with garlic & rosemary

chickpea, mint & coriander salad 55

mushroom & herb bruschetta 70

organic tomato & garlic bruschetta 65

patatas bravas 65

fried potato cubes in tomato sauce

champignones alajillo 75

mushrooms in garlic & white wine

veg spring rolls 75

stuffed with glass noodles veg & shitake mushroom

organic tomato, capers & onion salad 75

Thai cucumber salad 75

buckweed, mushroom & aubergine laarb 70

glass noodle salad 75

chilli, tomatoes, coriander, mint & roasted peanuts

sauerkraut, carrot & apple salad 65

VEGAN MAINS

Thai green curry of vegetables 145
with basmati rice

Anglo-Indian potato & spinach curry 145
light curry with turmeric, coconut, chilli & lemon

mussaman potato & aubergine curry 145

aromatic roast pumpkin curry 145
in coconut, pineapple, lychees, kaffir lime leaves

Thai chili & basil vegetables 145
stir fry served with basmati rice

kopytka 145
Polish home made sautéed gnocchi with mushroom,
dill & chardonnay sauce

pierogi - Polish style ravioli 145
with sauerkraut & mushroom

