

## **STARTERS**

smoked avocado, textures of corn, black beans and ancho tigers milk	85
heirloom tomatoes, avgolemono, preserved lemon and chipotle	105
kefalotiri cheese flambéed with brandy and served with fire toasted pita	75
smoked tomatoes, textures of feta and coriander	80
cooked in harissa, burnt onion, labneh and fire toasted pita	85
	heirloom tomatoes, avgolemono, preserved lemon and chipotle kefalotiri cheese flambéed with brandy and served with fire toasted pita smoked tomatoes, textures of feta and coriander

## MAINS

Free range chipotle chicken	leg quarter, charred corn, roasted garlic aioli and sautéed greens	145
Lamb shoulder "Greek style"	lamb rib, aubergine purée, carrots and lentils	185
Pork belly	textures of mustard, apple purée, kale, honey and carrot	180
Grilled market fish	cauliflower and coconut purée, curried cauliflower and a cashew nut Malay cream	180
Primal spanakopita	our version of the spinach pie with heirloom beetroot, kataifi and yoghurt	135
Manchego burger	prime beef, streaky bacon, manchego cheese and Bulleit bourbon tomato relish with a side of chips	135

# **BUTCHER'S CUTS**

# Changes daily. See board for details

All cuts are served with textures of onion and truffle mustard. Includes one side Steaks are subject to change based on availability and quality Please note, all our meats are cooked over live fire

#### SIDES

Flame roasted sweet potato 35	0
	5
Tenderstem broccoli with sourdough 45 lemon and feta crumble	5
Baby leaf salad with wood roasted carrots,40radish and tamarind dressing	0
Bahamian mac & cheese 40	0

#### SAUCES

Mushroom and bone marrow	35
Primal butter	30
Peppercorn and lemon thyme sauce	35
Chimichurri	30

#### DESSERTS

Baked Valrhona chocolate	salted caramel and banana ice cream and dulce de leche	85
Deep fried oreos	braaied marshmallow ice cream, peanut butter and strawberry jelly	80
Roasted naartjie cheesecake	amaretto jellies, honeycomb and kataifi	85
Lemon curd parfait	burnt lemon, passion fruit tapioca, black sesame and coconut sorbet	80

Some foods may contain nuts. No corkage

A gratuity of 12% will be automatically included on tables of 8 or more. Regrettably, no split cheques

Our menu is seasonal and may change accordingly. This is a no smoking venue, including the use of e-cigarettes inside