

# COFFEE FRESHLY ROASTED IN-HOUSE

## MANUAL LEVER MACHINE

<b>ESPRESSO</b> Single expressed shot	15
<b>DOPPIO</b> Double expressed shot	19
<b>AMERICANO</b> Double shot of espresso diluted with hot water	22
<b>CORTADO</b> A double shot of espresso cut with micro-textured foam	20
<b>CAPPUCCINO / FLAT WHITE</b> One-part espresso, one-part milk, one-part foam	22
<b>CAFÉ LATTE</b> Double shot of espresso topped with micro-textured milk and a cap of foam	25
<b>CON PANNA</b> Fresh cream floated on a double shot of espresso	22

## FRENCH PRESS

<b>2-CUP SERVING</b> Technique of steeping coarse coffee grounds in near-boiling water for a smoother finish	28
<b>HOT &amp; SPICY</b>	
<b>SPICED HOT CHOCOLATE</b> House-made spiced chocolate, steamed with milk	28
<b>VIXI CHAI LATTE</b> Our house-blend of spices	28
<b>COFFEE ON THE ROCKS</b>	
<b>COLD BREW</b> Served over ice and marbled with condensed milk	25
<b>AERO</b> A double shot of chocolate-infused espresso, served over ice and aerated using a French press	28

# TEA LOOSE-LEAF TEA STEEP AS IS OR ADD AN INFUSION

<b>BLACK   RED   GREEN 2-CUP SERVING</b>	20
<b>ADD AN INFUSION</b> Mint   Dehydrated citrus   Ginger   Honey VIXI house-made spices	5
<b>ICED</b> Our house-brewed iced tea brings back the taste that has been missing from this classic for a long time.	
<b>ASK ABOUT TODAY'S FLAVOUR</b>	22

# BROTH MADE WITH OUR 36-HOUR MOTHER BROTH

<b>BEEF BROTH TEA</b>	20
<b>CHICKEN BROTH TEA</b>	20

# FRUIT Fresh or Frizzante! FRESHLY SQUEEZED, STILL OR SPARKLING

<b>VIXI ORANGE</b>	30
<b>APPLE PEAR AND GINGER</b>	30
<b>PINEAPPLE STRAWBERRY AND MINT</b>	30
<b>FRO-YO SHAKE</b> Made with VIXI house-crafted yoghurt	
<b>VERY BERRY</b>	38
<b>FRESH LIME AND COCONUT</b>	38
<b>SALTED CARAMEL AND PINEAPPLE</b>	38
<b>SPICED CHOCOLATE</b>	38
<b>MINERAL WATER</b> Still or sparkling	
<b>440ML LA VIE DE LUC</b>	22
<b>750ML LA VIE DE LUC</b>	39

# FRESH

*Yoghurt naturally  
crafted in earthen clay*

<b>YOGHURT</b>	35
VIXI house-crafted yoghurt	
<b>YOGHURT AND HONEY</b>	40
VIXI house-crafted yoghurt, dark honey, broken honeycomb	
<b>YOGHURT AND RED BERRY</b>	45
VIXI house-crafted yoghurt, berries, mint, butterscotch honey	
<b>YOGHURT DATE AND ORANGE</b>	45
VIXI house-crafted yoghurt, espresso date syrup, orange segments, candy chickpeas, chocolate shavings	
<b>POMELO</b>	20
Fruit halves, black salt	
<b>AVO MEZZA BREAD</b>	55
Avocado, saladings, lemon	
<b>MEZZA PLATE</b>	50
Labneh, tomato, cucumber, mint, basil, avocado, mezza bread	
<b>MEZZA PLATTER</b>	65
Two soft boiled eggs, labneh, hummus, tomato, cucumber, mint, basil, marinated olives, mezza bread	

# HEARTH

## EGGS WITH MEZZA BREAD

### FRIED OR BROKEN

<b>TWO</b>	25
<b>THREE</b>	30
<b>FOUR</b>	35

### SERVED WITH YOUR CHOICE OF:

<b>STREAKY BACON</b>	20
<b>KOFTA</b>	20
<b>FLAME-GRILLED BROWN MUSHROOMS</b>	20
<b>AVOCADO</b>	20
<b>AUBERGINE CAPONATA</b>	15
<b>CHARGILLED TOMATO</b>	15
<b>SMASHED POTATOES</b>	15
<b>CHEESE</b>	15

<b>CILBUR EGGS</b>	58
Two eggs, spiced yoghurt, tomato oil, crispy chilli flakes, mezza bread	
<b>CAPONATA EGGS</b>	58
Two eggs, sweet and sour Sicilian aubergine relish, mezza bread	
<b>SPICY CHICKEN LIVERS</b>	60
Onions, garlic, chilli, egg, sherry	

# OVEN

**FOCACCINE  
FILLED MEZZA BREAD**

<b>SHISH KEBAB FOCACCINE</b>	70
Fire-grilled chicken, chopped salad, basil aioli	
<b>AUBERGINE &amp; FALAFEL FOCACCINE</b>	75
Crumbed aubergine, green falafel, egg, chopped salad, baba ganoush, cucumber yoghurt	
<b>SLOW ROASTED LAMB FOCACCINE</b>	80
Braised lamb, pickles, chopped salad, cucumber yoghurt, fresh herbs	
<b>FRESH MOZZARELLA FOCACCINE</b>	70
Fior di latte, tomato, fresh herbs, red & green pesto	

# SWEET

<b>BACON &amp; CARAMELISED BANANA PANCAKE</b>	55
Banana, bacon	
<b>BERRY HONEYCOMB PANCAKE</b>	50
Sweet labneh, honey, seasonal berries	

CHOOSE FROM  
OUR SELECTION OF  
**FRESHLY BAKED  
PASTRIES**

# mezza luna

MEZZA ON DISPLAY

## COLD

<b>BABA GANOUSH</b> Fire-roasted aubergine, smoked garlic, fresh herbs, ground spices	48
<b>HUMMUS</b> Creamy hummus, tahini, thyme, olive oil, spicy chickpeas	40
<b>FRESH LABNEH</b> Strained yoghurt, red dukkah, olive oil	35
<b>OLIVES</b> Marinated olives, citrus, rosemary, garlic	40
<b>BRAISED GREENS</b> Chard, turnip and beetroot tops, rocket, lemon, olive oil, toum	40
<b>MAKDOUS</b> Stuffed baby aubergine, red pepper purée, walnuts	50
<b>GREEN FALAFEL</b> Smashed chickpeas, whipped tahini, fresh green herbs, cucumber yoghurt	45
<b>DOLMADES</b> Grape leaves, riso verde	40
<b>SHIRAZI SALAD</b> Tomato, cucumber, red onion, spicy chickpeas, feta	40

## HOT

<b>KOFTA</b> Spiced ground lamb and beef, charcoal grilled, chopped salad, cucumber yoghurt	55
<b>CAPONATA</b> Sweet-and-sour Sicilian aubergine relish	35
<b>SEARED BABY CALAMARI</b> Calamari, paprika, lemon, rocket, herbs, peas, capers, tomatoes	75
<b>CHICKEN LIVERS BRAVA</b> Pan fried in Brava sauce	50
<b>SMOKED FRIED POTATOES</b> Garlic aioli	35
<b>TURMERIC CAULIFLOWER</b> Tempura style, cucumber yoghurt	40
<b>PRAWN CROQUETTE</b> Tomato aioli	75
<b>PRAWNS TEMPURA</b> Garlic aioli	98
<b>BAKED CHEESE</b> Soft cheese, white wine, garlic confit, thyme	55
<b>MELANZANE FRITTI</b> Crumbed aubergine, pecorino, gremolata	40

ORDER YOUR MEZZA BREAD 10

## SALADS

SERVED WITH HOUSE DRESSING

FRESHLY CHOPPED TO ORDER

<b>GRILLED CHICKEN</b> Chargrilled chicken, saladings, peas, cucumber yoghurt	95	<b>HOT SMOKED SALMON</b> Hot smoked salmon, saladings, peas, egg, olives, potato, basil aioli	125
<b>MELANZANE</b> Aubergine two ways, saladings, cucumber yoghurt, red dukkah	90	<b>SLOW-ROASTED LAMB</b> Lamb, saladings, spicy chickpeas, cucumber yoghurt	110

# OVEN

MADE WITH 48-HOUR COLD-FERMENTED DOUGH

## FLATBREADS

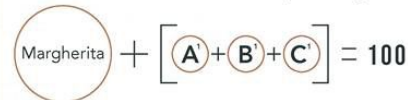
<b>GARLIC FLATBREAD</b>	25
<b>PROSCIUTTO FLATBREAD</b> Cured ham, gorgonzola, rocket, semi-dried tomato	85
<b>SALMON FLATBREAD</b> Hot smoked salmon, greens, avocado, Labneh, capers, spring onion, basil aioli	115
<b>CARPACCIO FLATBREAD</b> Marinated beef, capers, greens, fresh herbs, basil tartare	85

## PIZZA

<b>MARGHERITA</b> Fior de latte, tomato, fresh basil	69
---	----

THE ART OF PIE

Add one choice from A, B and C to your Margherita



- A** Melanzane | bacon | kofta | chorizo | anchovies
- B** Olives | artichokes | mushrooms | braised greens | semi-dried tomatoes
- C** Garlic confit | rocket | pecorino | capers | pangritata

## FOCACCINE

FILLED MEZZA BREAD

<b>FRESH MOZZARELLA FOCACCINE</b> Fior di latte, tomato, fresh herbs, red & green pesto	70
<b>SHISH KEBAB FOCACCINE</b> Fire-grilled chicken, chopped salad, basil aioli	70
<b>AUBERGINE AND FALAFEL FOCACCINE</b> Crumbed aubergine, green falafel, egg, chopped salad, baba ganoush, cucumber yoghurt	75
<b>SLOW ROASTED LAMB FOCACCINE</b> Braised lamb, pickles, chopped salad, cucumber yoghurt, fresh herbs	80

# CHARCOAL MEATLOCKER

**CHOOSE** YOUR CUT FROM THE MEATLOCKER    **CUT** OUR MEAT YOUR WEIGH    **GRILL** YOUR TEMPERATURE    **SERVE** TAGLIATA (SLICED)    **SOAK** OUR SIGNATURE FLAVOUR ACCENT

SIGNATURE FLAVOUR ACCENTS

**RED** - Tomato, garum, spring onion, herbs  
**GREEN** - Olive oil, lemon, spring onion, herbs, red chilli  
**BROWN** - Brown mushroom, garlic, herbs

FRESH FISH - ON DISPLAY (PRICED DAILY)

<b>KOFTA BURGER</b> Kofta, pickles, saladings, tomato mayo	95	<b>GRILLED KINGKLIP</b> - Lemon, parsley, rocket salad, basil tartare	SQ
	add cheese 15	<b>BAKED KINGKLIP</b> - Tomato, capers, olives, white wine, herbs	SQ
<b>LAMB CHOPS ALLA ROMANA - 2 OR MORE</b> Lemon, yolk, garlic, rosemary	PRICED BY WEIGHT	<b>FRESH MUSSELS - WHEN AVAILABLE</b>	
<b>POLLO AL FORNO</b> Baby chicken, black pepper, red chilli, bay leaf, lemon, garlic	145	<b>RED</b> - Chorizo, chilli, tomato, fresh herbs, olives	98
<b>POLLO VERDE</b> Chargrilled chicken, chopped salad, avocado, basil tartare	105	<b>WHITE</b> - Garlic, white wine, cream, herbs, black pepper	120
		<b>TERRACOTTA PRAWNS</b> Fire-grilled prawns, garlic lemon, feta	195
		<b>SEARED BABY CALAMARI</b> Calamari, paprika, lemon, rocket, herbs, peas, capers, tomatoes	150
		<b>CALAMARI FRITTI</b> Crisp Calamari, garlic aioli	140

## SIDELINE

YOUR CHOICE OF SIDE    ADD A SECOND SIDE 30

<b>BRAISED GREENS</b> Braised greens, olive oil, toum	<b>CAPONATA</b> Sicilian aubergine relish	<b>RISO VERDE</b> Green herb rice	<b>BOILED POTATOES</b> baby potatoes, butter gremolata, labneh
<b>SALAD</b> Saladings, tomato, cucumber, red onion	<b>TURMERIC CAULIFLOWER</b> Roasted cauliflower	<b>SMOKED FRIED POTATOES</b>	<b>MEZZA BREAD</b>

# HEARTH

'FATTA A MANO'

## 36-HOUR MOTHER BROTH

LIGHT    DARK

<b>CHERUB 80</b> Chicken broth, greens, spring onions, Tortiglioni	<b>85 ROGUE</b> Beef broth, garum, greens, spring onion, Tortiglioni, roasted marrowbones
<b>DIVINE 90</b> Chicken broth, greens, whipped parmesan egg, spring onion, gremolata	<b>85 FURY</b> Beef broth, garum, greens, mushrooms, gremolata, roasted marrowbones

## FRESH EGG PASTA

<b>SPAGHETTI GUITARRA WITH TOMATO</b> Tomato, fresh basil	75
<b>PAPPARDELLE WITH LAMB RAGU</b> Rich, slow-cooked lamb-infused sauce	110
<b>HOT SMOKED SALMON CARBONARA</b> Leeks, pecorino, yolk, black pepper, guitarra	130
<b>TAGLIERINI WITH SEAFOOD</b> Fresh mussels, calamari, prawns, fresh tomato, fermented chilli, white wine, capers	150
<b>LINGUINE AL PESTO</b> With fresh ricotta	95
<b>FETTUCINE WITH BACON, OLIVES AND TOMATO</b> Bacon, olives, onion, white wine, tomato, chilli	105

# AFTER

<b>YOGHURT PANNA COTTA</b>	45	<b>ORANGE CHOCOLATE CHICKPEA CAKE</b>	45
<b>SEMIFREDDO</b>	45	<b>SORBETTO - SEASONAL FRUIT</b>	45
<b>DARK CHOCOLATE TORTE</b>	45		