



STARTERS TO SHARE

BREAD & DIP

PULL-APART BREAD | ZA'ATAR | SUD'N SOL AIOLI 8.00

FISH PLATTER (FROM 2 PERSONS)

TUNA TATAKI | OYSTERS | SALMON SASHIMI | VONGOLE | UNPEELED PINK SHRIMPS | WAKAME | GRILLED BREAD | DIP 22.50

BURRATA

SAN DANIEL HAM | TRUFFLE CARPACCIO | GRILLED BREAD 17.50

ITALIAN STEAK TARTARE

PARMESAN CRUNCH | TOMATO | BALSAMIC | MUSTARD | BASIL MAYO | GRILLED BREAD 15.00

ROASTED CAULIFLOWER

SMOKED PAPRIKA | BLACK GARLIC OIL | TARATOR SAUCE | PARSLEY 12.50

MUSTARD PARSNIP SOUP

PARSNIP | CREAM | MUSTARD | FENNEL | GARLIC | PITA & HUMMUS 9.00

OYSTERS PER PIECE

FINES DE CLAIRES | CITRUS GINGER VINAIGRETTE | SHALLOT 4.25

SWEET POTATO FRIES

AIOLI | SRIRACHA | VEGAN 7.50

FETA EGGPLANT ROLLS

SMOKED PAPRIKA | TAHINI | GOLDEN RAISINS | CRUNCHY PISTACHIOS | CHILI 13.50

SALMON CEVICHE

RAW | TIGER MILK | MARINATED RED ONION | PASSION FRUIT 15.50

SPICY CHILI GAMBAS

GARLIC | LIME CORIANDER BUTTER | CHILI | PITA 14.75

SHARE MENU

STARTERS TO SHARE

BREAD & DIP

PULL-APART BREAD | SUD'N SOL AIOLI

ITALIAN STEAK TARTARE

BEEF | PARMESAN CRUNCH | TOMATO | BALSAMIC | MUSTARD | BASIL MAYO

ROASTED CAULIFLOWER

SMOKED PAPRIKA | BLACK GARLIC OIL | TARATOR SAUCE | PARSLEY

SPICY CHILI GAMBAS

STIR-FRIED | GARLIC | LIME CORIANDER BUTTER | RED PEPPER | PITA

MAIN TO SHARE

SPICED GRILLED CHICKEN

CALABRIAN CHILI PEPPER POTATOES | GARLIC COCONUT YOGHURT | CORIANDER

RAVIOLI

STUFFED | SMOKED SCAMORZA CHEESE | EGGPLANT | TOMATO SAUCE | BASIL | OREGANO | PARMESAN | BALSAMIC | OLIVE OIL

SWEET POTATO FRIES

AIOLI | SRIRACHA | VEGAN

€ 45 PER PERSON

(FROM 2 PERSONS, ONLY TO ORDER PER TABLE)

SALAD BOWL

NOMADE BOWL (ALSO AVAILABLE AS VEGAN) 18.00

PEARL COUSCOUS | FETA | EDAMAME | CUCUMBER | AVOCADO | TOMATOES | MANGO | GARLIC COCONUT YOGHURT | FALAFEL | PITA

CARPACCIO SALAD 19.00

BEEF | LAMB'S LETTUCE | ARUGULA | BABY SPINACH | AVOCADO | WALNUTS | CUCUMBER | BALSAMIC | PARMESAN | PITA

TUNA TATAKI SALAD 20.00

SESAME | CUCUMBER | MINT | PARSLEY | SPRING ONION | SUMAC | KALAMATA OLIVES | BLACK GARLIC | CHILI OIL

MAIN

SPICED GRILLED CHICKEN 23.50

CALABRIAN CHILI PEPPER POTATOES | GARLIC COCONUT YOGHURT | CORIANDER

RAVIOLI 22.50

STUFFED | SMOKED SCAMORZA CHEESE | EGGPLANT | TOMATO SAUCE | BASIL | OREGANO | PARMESAN | BALSAMIC | OLIVE OIL

ENTRECOTE 32.50

PREMIUM BEEF | 300 GRAMS | GARLIC HERB BUTTER | GREEN BEANS | SHALLOT | SLICED ALMONDS | FRIES

COD ALLA PUTTANESCA 26.50

PAN-FRIED | BUCATINI BRONZO | TOMATO | ANCHOVIES | SHALLOT | CAPERS | GARLIC

FISH PLATTER FROM 2 PERSONS

PER PERSON 32.50
COD FILLET | SOLE | MUSSELS | PRAWNS | VONGOLE | CHERRY TOMATO AIOLI | HARISSA MAYO | GRILLED BREAD | FRIES

TOMATO BASIL GNOCCHI 22.50

RED ONION | GARLIC | CHERRY TOMATO | BALSAMIC | SPINACH | MAPLE SYRUP | GREEN LENTILS | GRILLED BREAD | VEGAN

BURGER 20.50

BEEF | BRIOCHE BUN | LETTUCE | SMOKEY BBQ | PICKLE | RED ONION | TOMATO | JALAPEÑOS | CHEDDAR | FRIES

FALAFEL BURGER 19.50

BUN | LETTUCE | CHILI CORIANDER AIOLI | TOMATO | CUCUMBER | RED ONION | FRIES | VEGAN

KIDS UP TO 12 YEARS

PASTA 9.75

BOLOGNESE SAUCE | PARMESAN

FISH NUGGETS 9.75

FRIES | SALAD | APPLESAUCE | MAYO

SMALL STEAK 12.50

FRIES | SALAD | APPLESAUCE | MAYO

FRIKANDEL/CROQUETTE 9.75

FRIES | SALAD | APPLESAUCE | MAYO

DESSERT

WARM CHOCOLATE CAKE 9.00

DULCE DE LECHE | WHIPPED CREAM | CARAMEL

PISTACHIO BAKLAVA 8.50

MASCARPONE ICE CREAM | PISTACHIO CRUNCH

ROASTED STRAWBERRIES 8.50

SUMAC | VANILLA YOGHURT | ANISE CRESS | VEGAN

BLUEBERRY CHEESECAKE 9.00

LEMON SORBET ICE CREAM

In our kitchen, we work with allergens.
Scan the QR code for our allergens chart.

