



## STARTERS

Bread	3
Oysters XO 3 oysters from the Algarve yuzu - lemon - soya & ginger (shellfish, soya, gluten)	11
Funky Tuna Tartare soy - orange - lemon - crostini (fish, soya, gluten)	14
Not your ordinary Beef Tartare shallots - lemon - olive oil (gluten)	14
Burrata XO pistachio - nuts - garlic - toast - spinach - fig (nuts, dairy, gluten)	13
Seasonal Small Soup	7

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## ON THE SIDE

More Veggies seasonal - lemon - avocado (dairy)	5
Ok, ok, we do Fries if you insist.. flor de sal - demi glace (no allergies)	4
Sexy Spinach Salad XO spinach - coffee butter watercress - mint (dairy)	6

## MAIN

Rib-eye 250 gr 30+ days aged - shiitake - enoki black garlic - dashi demi (soya, gluten, dairy, sulphite)	29
Rib-eye XO 250 gr 60+ days aged - chanterelle black garlic - dashi demi (soya, gluten, dairy, sulphite)	36
Tenderloin 220 gr coffee - king oyster mushroom cauliflower purée - kale (dairy)	28
Black Chicken watercress - mint mustard - black pepper (soya - gluten - sulphite - mustard)	19
Catch of the day pak choi - lemon Grass bimi - pea shoots (fish - dairy)	24
Octopussy plums - dashi demi ink (soya, sulphite, fish)	23
Creamy Fish Curry fish - lemon grass - kaffir broccoli - basil - nuts - Thai rice (sulphite - fish - nuts)	19
Vegan Green Curry lemon grass - kaffir - broccoli basil - nuts - thai rice (sulphite - nuts)	19
Vega Grilled Cauliflower peach - kombu (dairy)	19