



GLUTEN FREE MENU

Many of our à la carte dishes can be prepared gluten-free. Please ask your waiter.

STARTERS

BEETROOT CARPACCIO (V) - 8.5

With water cress, walnut and goat cheese

BURATTA(V) - 13.50

Bed of grilled pineapple, caramelised orange & balsamic

GARLIC KING PRAWNS - 13.50

Pan fried king prawns cooked in garlic butter fresh chilli, parsley & onion

SALMON / TUNA TARTARE - 11

Finely diced raw tuna/salmon, bed of beetroot, mango and avocado dressed with soya sauce, lime & sesame seeds

PERUVIAN CEVICHE - 12

Passion fruit infused raw fish marinated in citrus to cure, served in own juice with ginger, dried corn & seaweed

MAINS

FISH STEW (Moqueca) - 23

Mixed seafood and fish cooked in an aromatic tomato broth

GRILLED SEA BREAM - 25.95

Whole sea bream, seasoned and grilled, served with a mixed salad

BUTTERNUT SQUASH BURGERS (V) - 19.50

Butternut squash, goat cheese, rockets, tomato, garlic and red chillies, served with chips

SAUSAGE PLATTER - 19

Grilled chorizo, Morcilla (black pudding), spicy chorizo served with a grilled romero pepper and a side of chimichurri

ARGENTINIAN STEAKS (SIRLOIN - RIBEYE - FILLET) - 36 - 34 - 38

Grass-fed Aberdeen Angus served with pepper corn sauce, mushroom and grilled tomato

DESSERTS

CHOCOLATE BROWNIE - 8.50

CHOCOLATE FOUNDANT - 8.95

CREMBRULLE - 8.50

ALMOND TART - 8.50