VEGAN MENU

SNACKS

Greek Marinated Olives 5.00

Citrus and herbs.

SPREADS

Aubergine Salad 10.00

Chargrilled aubergine and red pepper.

Houmous 9.00

Chickpea, paprika and olive oil.

GARDEN

Mykonian Salad 21.00

Mixed tomatoes, cucumber and thyme rusk.

Vegan Heritage Tomato Carpaccio (Vg) (N) 18.00

Tomatoes and carob.

Beetroot Salad (N) 16.00

Blackberries and pistachio pesto.

MEZE

Vegan Caramelised Aubergine 14.00

Tahini miso, houmous, crispy kale and roasted sesame.

FROM THE OPEN FIRE

Cauliflower Steak 24.00

Chilli, roasted vegetable cream and pickled fennel.

VEGETABLES

Roasted Vegetables 12.00

Burnt onion vinaigrette.

Crispy Chips 9.00

Crispy potato chips.

Broccolini 12.00

Chargrilled broccolini.

DESSERT

Macaron Forest (N) 15.50

Vegan chocolate and velvet vanilla cream, raspberry and cocoa nib crumble.