

TO START

Hummus, organic crudités, kalamata olives and sesame seeds	11
Fried manchego cheese with raspberry jam	18
Pumpkin cream with poppy seeds and croutons	10
Crab dip with artichokes	32
Seasonal mushrooms, manchego cream, apple vanilla puree toast	14
Fried baby potatoes with two sauces	9
Sweet corn soup, cornbread and goatcheese	12
Iberian ham croquettes	12

SALADS

Creamy burrata, lamb's lettuce, rucula pesto, pickled apricot and berries with honey truffle	15
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Spinach, pecan nuts, veggie chips, caramelized goat cheese and mustard honey	15
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Quinoa salad with avocado, cherry tomatoes, beetroot, feta cheese and yuzu and mustard vinaigrette	17
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MAINS

Grilled salmon with green mojo sauce	24
Boneless farmed chicken made in Josper with thai curry	19
Wagyu skirt with red and yellow sweet and spicy sauce	28
Tuna tataki with asian barbecue dressing	29
Bio tofu steak with red mojo sauce	17
Lobster roll	29
Pulled pork sandwich	22
Wagyu cheese burger with kimchee mayo	35

BOWLS

Tuna poke bowl	24
Salmon poke bowl	19

SIDES

Roasted baby potatoes	7
Brussel sprouts with teriyaki sauce and crunchy Iberian ham	7
Tomato focaccia	7
Steamed rice	5
Roasted sweet potato, goat cheese, honey and mixed seeds	9

DESSERTS

Carrot cake	6
Almond cake	6
Lemon cake	6
Caramel chocolate cake	7
Pecan brownie	8

DRINKS

Boost juice spinach, cantaloupe and green apple	8
Detox juice beetroot, orange and strawberry	8
Energizing smoothie carrot, mandarin and ginger	12
Glow smoothie mixed red berries	12
Yuzu, ginger and honey lemonade	6
Hibiscus ice tea	6

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