

VEGAN MENU

10-Course Vegan Tasting Menu
available at \$70⁺⁺ pp

OLIVES Dressed in orange reduction and fresh herbs.	8
JICAMA SLAW Jicama dressed with soy, toasted rice, baby bak choy and lemongrass.	8
SPICY PAPAYA & APPLE SALAD Green papaya and apples dressed in chilli-corriander dressing, finished with cashew nuts.	8
CAULIFLOWER Shallow-fried, finished with kaffir lime zest and spiced almonds.	8
GRILLED PALERMO PEPPER Complemented with quinoa, ginger flower, tomato salsa and finished with sourdough croutons	13
SMOKED AUBERGINE Also known as “eggplant”, the aubergine is smoked in the inka with oak chips, served with fresh celtuce, arbequina oil and grilled rice cracker.	15

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SEASONAL TOMATOES	15
Pickled with soy sauce, our seasonal tomatoes are served with beetroot, figs and burrata.	
TOMATO BASIL SOUP	8
Hearty roasted tomato and basil soup, served with grilled sourdough.	
ABACUS & ARTICHOKE	27
Abacus seeds made with tapioca and yam, served with textures of Jerusalem artichoke, Chinese artichokes, pickled eryngii mushrooms and spiced soy sauce.	
CUMIN TOMATO RISOTTO	26
Canaroli rice cooked with tomatoes, cumin, basil and topped with vegan cheese.	
ACAI SORBET	10
Served with seasonal fruits.	