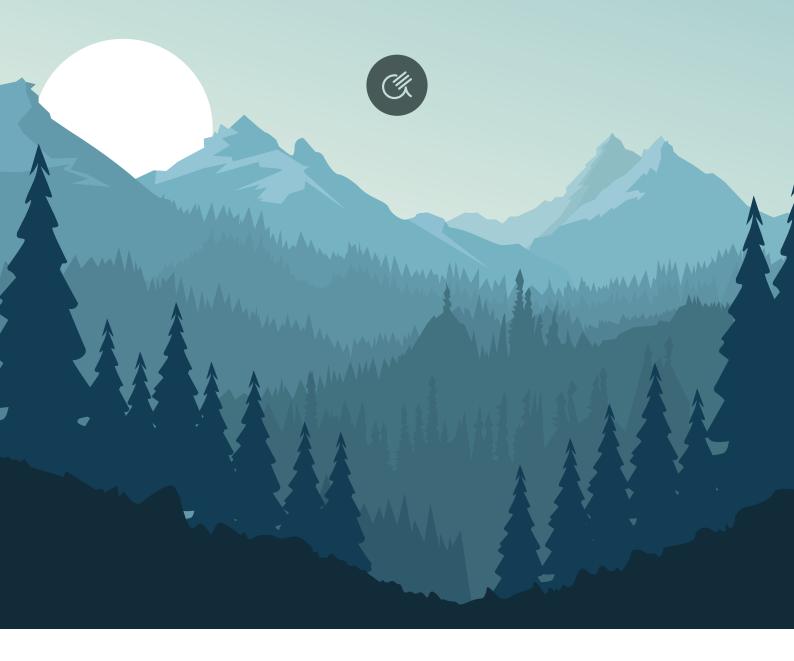


SPECIALS

















































STARTERS

HOT MULLED WINE

GF V	PUMPKIN & COCONUT SOUP pumpkin, potato, onion, garlic, ginger, cardamom, coriander, coconut milk	€5.50
GF	CREAM MUSHROOM SOUP [] fresh mushrooms, garlic, onion, thyme, fresh cream	€6.50
	MAINS	
V	ARTICHOKE RISOTTO rich, creamy arborio risotto, sautéed with, garlic, onion, white wine, artichoke hearts, caramelized carrot cream, and vegan butter	€12.50
	LINGUINE BEEF STEAK STROGANOFF [] [] prime beef, sauteed with garlic, onion, mushroom and finished with a cream sauce	€18.00
	FRITTO DI SARDINE SAYADIEH & CONSTRUCTION OF SAYADIEH AND	€16.50
GF	LAMB SHANK (KOTSI) 1 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	€26.00
	RIB EYE STEAK 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	€40.00
	DESSERTS	
	PISTACHIO CHEESECAKE LEVANTE 🗋 🤌 🕪 pistachio, chocolate, cream cheese, shredded pastry, biscuit, butter	€6.50
	DRINK	
		C10 00

€10.00