

LUNCH MENU

Appetizers

Pumpkin Soup, Spiced Pumpkin Seeds, Coconut ~ VG **75**

Mahi Mahi Ceviche, Pimento-Lime Aquachile, Red Onion, Radish **150**

Avocado Toast, Tomato Salad, Plantain Paille, Artisan Whole Wheat Bread **95 | Add Crab 70**

Salads

Middle Eastern Salad **125 | half 80**

Falafel, Feta, Olives, Red Onions, Tomatoes, Cucumbers, Bell Peppers, Pita Crisps, Mixed Greens, Tahini-Yoghurt Dressing

Roasted Beet & Pumpkin Salad **125 | half 80**

Goat's Cheese, Roasted Almonds, Orange, Cranberries, Mixed Greens, Mango-Balsamic Vinaigrette

Pasta | Noodles

Slow Cooked Beef Ragù, Mushrooms, Baby Spinach, Tortiglione Pasta, Ricotta Cheese **185**

Mushroom Farfalle, Broccoli, Truffle, Cream, Parmesan **130**

Add on

Grilled Strip Steak **125** | *Grilled Chicken* **60** | *Grilled Shrimp* **95** | *Grilled Mahi Mahi* **125**

Gluten Free Pasta **40**

Sandwiches

Café 8oz Burger **125**

Cheddar, Roasted Garlic Mayo, House Pickles, Tomato, Red Onion, Lettuce, Kaiser Bun

Pepper-jelly Butter dipped Fried Chicken **125**

Blue Cheese Fonduta, Creamy Cole Slaw, House Pickles, Kaiser Bun

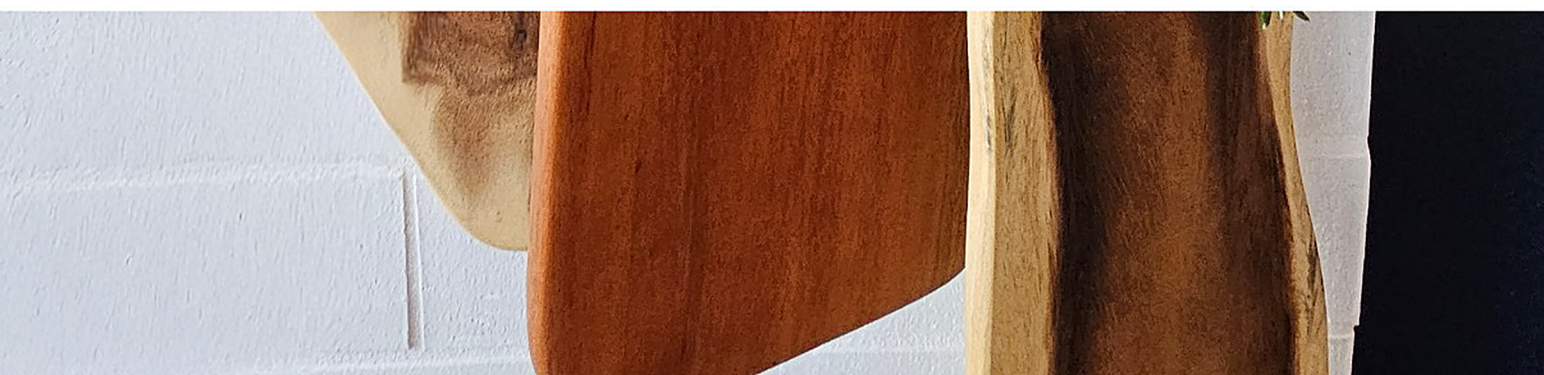
Seared Atlantic Salmon Sandwich **175**

Smashed Avocado, Lime-Caper Remoulade, Brioche Bun

Gluten Free Bread add 30

Please advise your Server of any nut, gluten, dairy or seafood allergy

Bills may be split no more than 4 times per table / All prices are subject to 12.5% vat





Mains

Charbroiled 12 oz. Rib-Eye Steak	350
Crispy Potatoes 'Papas Bravas', Grilled Bodi, Charred Scallion Chimichurri	
Grilled Double Cut Pork Chop	225
Cassava Mojo, Grilled Vegetables, Pineapple Chow, Tamarind-Black Pepper Sauce	
Honey-Dijon Baked Atlantic Salmon	260
Apple Relish, Whipped Potatoes, Glazed Baby Carrots, Green Beans, Orange Butter Sauce	
Arabic 7-Spice Roasted Cauliflower	160
Braised Lentils & Kale, Cauliflower Purée, Za'atar Grilled Vegetables, Tahini-Yoghurt Sauce	

Sides

Grilled Artisan Sourdough Bread , Garlic Butter & Mêlée Pesto	50
Quinoa-Pak Choy Tabouleh , Tomatoes, Cucumber, Red Onion, Mint, Lime, EVOO	60
'Papas Bravas' , Crispy Potatoes with Chipotle Aioli	60
Café Frites , Rosemary Salt, Arugula Mayo	60
Crispy Cassava , Red Onion-Garlic Mojo	75
Zataar Grilled & Roasted Vegetables , Tahini-Yoghurt Sauce	75
Warm Braised Lentils & Kale , Balsamic	60

Desserts

Chocolate Mousse Cake , Crispy Chocolate Rice Puffs, White Chocolate-Berry Ganache	90
Warm Bread & Butter Pudding , Butterscotch Sauce, Vanilla Crèmeux	
Warm Apple Crumble Pie , Cinnamon Crèmeux, Salted Caramel	

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