

SOUPS

chicken, lime, barley & fresh celery broth 425

wild mushroom & fresh thyme perfumed
with truffle oil 395

yellow lentil, red pepper, turmeric blend coconut milk with
garnish of crisp ginger, garlic, chili & coconut flakes 365

soup of the day 365

SALADS

shell pasta with shrimps, fresh cucumber & dill with
homemade mustard mayo 495

roasted chicken with fresh farm greens, coconut flakes &
sesame oil dressing 465

farm fresh greens, tomatoes, pear, sunflower seeds & goat
cheese with extra virgin olive oil & honey dressing 425

raw papaya, runner beans, shallots & coriander leaf with
cracked peanuts & burnt chili 395

greek style salad with fresh cucumber, bell peppers, olives &
feta cheese 395

★ add shrimps 225 / chicken 125

APPETIZERS

sesame coated deep fried scampi prawns with sweet chili dip 525

polenta flour crumbed crisp calamari rings served with marinara 495

minced mutton apricot & pine nut dumplings glazed with tamarind sauce 465

cornflake crusted fried chicken supreme with mustard & honey sauce 425

ricotta & chilly jam with apricot sauce, ginger drizzle & couscous tabuleh 425

pickled chilli stuffed with creamy goat cheese & thyme mousse 395

homemade chicken liver pâté served with melba & fresh fruit compote 395

olives, tomato & feta in rosemary & garlic on crusty baguette slices 365

CHAR GRILLS

pork ribs glazed with house barbecue sauce 795

fresh river sole infused with chili & *ajwain*, served with a refreshing salad & tomato chutney 695

house mustard, lime & fresh dill marinated prawns with garlic aioli 695

chicken marinated overnight in cardamom, cashew nuts and cheddar cheese served with onion rings & house fresh coriander & mint chutney 525

rajasthani *kuti mirch* & *kasoori methi* infused chicken perfumed with house mustard oil with garlic dip 495

mince mutton kebabs with mace, cinnamon & cloves with apricot sauce & mustard 495

fresh cottage cheese marinated in pickling spices & yellow chilli with roasted tomato chutney or fresh mint & limechutney 465

garlic, fresh basil & smoked paprika marinated fresh mushroom, zucchini, red onion & tomatoes with cucumber & yoghurt dip 425

PLATTERS

kebabs 1765

*fresh river sole, mutton & two types of chicken kebab char-grilled
& served with roasted tomato & fresh coriander, mint & chili
chutney*

vegetables 1295

*grilled peppers, mushroom, tomato, eggplant & cottage cheese with
house basil pesto & barbeque sauce*

non-vegetarian mezze 795

*chicken shish & lamb kebab with hummus, tzatziki, babaganoush,
tabouleh, pita & homemade pickles*

cheese 795

*edam, brie, scamorza, fresh mozzarella & gouda with homemade
onion jam, nuts & crackers*

vegetarian mezze 695

*falafel & cheese fatayer with hummus, tzatziki, babaganoush,
tabouleh, pita & homemade pickle*

PASTA

whole wheat spaghetti with fresh seafood in pomodoro sauce **695**

penne with smoked chicken, parmesan cream & house sundried tomatoes **665**

house potato gnocchi with broccoli, crisp bacon & blue cheese sauce **665**

conchiglie with baby leeks, broccoli, beans & peppers served with house basil pesto **595**

house pumpkin ravioli in burnt butter & sage or house basil pesto **595**

whole wheat spaghetti with extra virgin olive oil, garlic crusted, feta cheese & seasonal vegetables **565**

penne with spicy tomato, pepperoncini sauce garnished with parmesan **565**

** add prawns 225 / chicken 165 / bacon 165*

MAINS

VEGETARIAN

vegetarian paella with saffron, red pepper, sweet peas,
tomato & olive oil **725**

fresh rosemary quinoa with roasted butter nut squash &
home-grown seasonal vegetables **695**

farm vegetables lasagna with mozzarella, cheddar &
parmesan cheese **695**

grilled vegetables peppers, red onion, broccoli & halloumi
on bed of steamed rice or couscous **695**

assorted wild mushroom & fresh thyme risotto **695**

pan fried tofu with sweet pepper, garlic relish & spicy
peanut sauce **665**

NON-VEGETARIAN

grilled fresh jumbo prawns marinated in rock salt, garlic & parsley with lemon butter or spicy garlic & chilli sauce 1095

assorted seafood paella of calamari, prawns & fish with tomato, saffron, lime and white wine 1065

catch of the day 895

pan fried rainbow trout with parsley potato, fresh asparagus tip & caper sauce or seasonal fruit salsa 895

tenderloin steak marinated with garlic & green pepper served with caramelized onion, cracked potato & red wine jus 825

braised baby mutton shoulder, rosemary jus with eggplant & pepper ratatouille 795

prawn curry with fresh lemongrass, basil, kafir lime & coconut milk served with steamed rice 795

spinach & cheese stuffed chicken breast in white wine, tomato & mushroom sauce served with garlic herb rice 725

crumb fried river sole, potato wedges, green papaya salad & house tartar sauce 695

ROLLS & WRAPS

cheddar & bacon quesadilla with salsa, sour cream & kidney bean dip 565

grilled chicken, fried egg & caramelized onion sandwich 525

chicken shawarma 465

caesar wrap veg / chicken 425/465

mozzarella & jalapeño tomato quesadilla with salsa, sour cream & kidney bean dip 465

buffalo mozzarella, fresh tomato and farm greens in whole wheat bread 465

falafel & hummus with house pickles & pita 365

SIDES

steamed quinoa 295

herbed couscous 265

sautéed farm vegetables in olive oil 225

house salad 225

cheese bread 225

potato wedges 165

sauteed spinach 165

crossed potato with caramelised onions 165

garlic bread 125

pita bread 125

DESSERTS

almond bread pudding with warm toffee sauce &
fig ice cream 395

seasonal fruit cheese cake 395

chocolate mousse 365

eggless chocolate truffle 365

banoffee pie 365

fresh fruit with orange liqueur or honey
with whipped cream 295

homemade fig ice cream 295

SOUP

chicken, lime & barley broth 395
with fresh celery

wild mushroom puree 395
with truffle oil

roasted tomato and fresh basil 365

soup of the day 365

APPETIZERS

sesame coated deep fried scampi prawns 525
with sweet chilli dip

rice flour batter fried crispy calamari 495
with house tartar sauce

mutton apricot & pinenut dumplings 465
glazed with tamarind sauce

grilled chicken skewers 425
marinated in soy, honey & cilantro

assorted mushrooms 395
sautéed in white wine, lime & extra virgin olive oil

pickled stuffed chilli 395
filled with creamy goats cheese & thyme mousse

homemade chicken liver pâté 395
served with melba & fresh fruit compote

olive, tomato & feta in rosemary & garlic 365
on crusty baguette slices

PLATTERS

non vegetarian kebabs 1695
fish, mutton & two types of chicken kebabs served with fresh coriander, mint & chilli chutney

vegetables 1295
grilled peppers, mushroom, tomato, eggplant & cottage cheese with a classic pesto & barbeque sauce

non vegetarian mezze 795
chicken shish, sumac lamb kebab with hummus, tzatziki, babaganoush, tabouleh, pita & homemade pickles

cheese 725
edam, brie, scamorza, fresh mozzarella & gouda with homemade onion jam, nuts & crackers

vegetarian mezze 695
falafel & cheese fatayer with hummus, tzatziki, babaganoush, tabouleh, pita & homemade pickles

PASTA

whole wheat spaghetti with fresh seafood
in pomodoro sauce 695

penne with smoked chicken, parmesan cream &
house sundried tomatoes 665

penne tossed with hand-picked basil, pinenuts, garlic
& olive oil 625

homemade fettuccini with baby leeks, beans, broccoli,
pepper with roasted garlic and house basil pesto 595

house pumpkin ravioli in burnt butter & sage or house
basil pesto 595

penne with spicy tomato, pepperoncini sauce
garnished with parmesan 565

ROLLS, WRAPS & SANDWICHES

spiced cheddar & bacon quesadilla with salsa & sour cream 565

grilled chicken, fried egg & caramelized onion sandwich 525

chicken & crisp lettuce caesar wrap 465

mozzarella & jalapeno quesadilla with salsa & sour cream 465

roasted vegetables, lettuce, cheese & mustard mayo sandwich 425

falafel & hummus with house pickles & pita 325

garlic hummus & extra virgin oil with pita 295

roasted eggplant & tahini with pita 295

DESSERTS

almond bread pudding 395
with warm toffee sauce & fig ice cream

seasonal fruit cheesecake 395

pomegranate juice & wine poached pears 365

chocolate mousse 365

eggless chocolate truffle 365

banoffee pie 365

fresh fruit with honey or whipped cream 295

SALADS

roast chicken, fresh coconut flakes & sesame dressing 465

summer greens, fresh tomatoes, pear, sunflower seeds & goats cheese with extra virgin olive oil & honey dressing 425

raw papaya, runner beans, shallots & coriander leaf with cracked peanuts & burnt chilli 395

crispy lettuce, croutons, cherry tomatoes & parmesan tossed in a homemade caesar dressing 395

greek style salad with fresh cucumber, bell pepper, olives & feta cheese 395

CHARGRILLS

pork ribs glazed with house barbecue sauce 795

sole infused with chilli & ajwain 695
served with a refreshing citrus salad

prawns marinated in mustard, lime & fresh dill 625
with garlic aioli

boneless chicken marinated overnight in cardamom, cashew nuts & cheese, served with onion rings 495

mince mutton kebabs with mace, cinnamon & cloves with a spicy mint chutney 465

chicken infused with rajasthani *kutti mirch* & *kasoori methi*, perfumed with house mustard oil 465

fresh cottage cheese marinated in pickling spices & yellow chilli with roasted tomato chutney 425