

Miss Fitz

EVENING MENU

Tapas

MARINATED OLIVES | 6
in rosemary & balsamic

SALMON MONTADITO | 7
truffle honey & yogurt

IBERICO HAM | 8
30g of Spanish ham

CHICKEN PATE | 5
en croute with apricot

SAUTEED ARTICHOKE | 5
tossed in chorizo butter

PRAWN SKEWER | 6
battered with aioli

BOQUERONES | 6
tomato & guindilla pepper

CRISPY FALAFEL | 5
with mint & garlic yoghurt

BUTIFARRA SAUSAGE | 6
bell pepper & bocconcini

Small Plates

HALLOUMI | 12
grilled & served with lemon

PADRON PEPPERS | 13
charred with sea salt

TARAMASALATA DIP | 14
salmon roe, caper & crisp bread

CHARRED OCTOPUS | 18
with rosemary lemon gremolata

HUMMUS DIP | 12
sprinkled with dukkha & crisp bread, add crab +4

PORK TERRINE | 15
with soft herbs & pickle

MOROCCAN MEATBALLS | 16
served in red pepper sauce

TUNA CEVICHE | 18
lime, chili & sweet potato

Sharing Plates

SPICED CAULIFLOWER AND CHICKPEA | 25
with spinach, avocado, pomegranate & tahini dressing

LAMB BELLY AND MIXED GRAINS | 32
with red cabbage, almonds & spicy green yoghurt

15 HOUR SOUS VIDE BEEF SHORT RIB | 35
served with potato puree & jus

CRUMBED LAMB CUTLETS | 30
crumbed & serve with potato tossed in jalapeño sauce

CRISPY SKIN SALMON | 32
served on orzo, zucchini, pine nuts with salsa verde

CHICKEN KEBAB | 28
with quinoa, roasted vegetables & yoghurt dressing

Dessert

CRÈME BRULÉE | 12
topped with fresh berries & orange

APPLE CRUMBLE | 12
served with ice-cream

LEMON TART | 12
served with double cream

CHOCOLATE LAVA CAKE | 12
served with ice-cream

Cheese Plate 3 cheeses, white, soft & blue served with crackers & quince paste | 14