

Small Plates

CASTELVENTRANO OLIVES | 8

green olives marinated in olive oil, citrus, herbs

PADRON PEPPERS | 14

charred with sea salt

IBERICO HAM | 19

50g of Spanish ham

CHARRED OCTOPUS | 21

with sambal matah

GRILLED GARLIC TIGER PRAWNS | 22

with tomato and white wine sauce

MISO MARINATED SALMON COLLAR | 23

with cucumber-avocado salad

MUSHROOM CROQUETTES | 14

mushroom and manchego croquettes with black garlic aioli

SPICED CRAB HUMMUS | 16

with sliced baguette

LAMB CUTLET | 16

double-crumbed and baked with jalapeno sauce

GLAZED SHORT RIB | 24

braised for 15 hours

Medium Plates

CHICKEN KEBAB | 26

with quinoa, roasted vegetables and yoghurt dressing

FALAFEL SALAD | 22

with cucumber, soft herbs and whipped goats' curd

LAMB BELLY | 32

in mixed grains with almonds and spicy green yogurt

ROMAINE AND BRUSSEL SPROUTS CAESAR | 21

with soft poached egg and anchovy

GRILLED HANGER STEAK | 34

300g with potato fondant, jus and side salad

SPICED CAULIFLOWER AND CHICKPEA SALAD | 24

with spinach, avocado, pomegranate and tahini dressing

Sides

Mashed potatoes with chives | 12

Garden salad with pickles | 12

Truffle Fries | 12

Beverage

BEER

ZEFFER RED APPLE CIDER | 14

CORONA | 12

SOFT DRINKS

Coca Cola | 5

Sprite | 5

Coke Zero | 5

WINES

Cinzano Prosecco DOC | 48

The Doctor's Rose | 48

The Doctor's Sauvignon Blanc | 48

The Doctor's Pinot Noir | 48

Cocktails

APEROL SPRITZ | 17

Aperol, prosecco, soda

LEMON SPRITZ | 17

Italicus bergamot citrus liqueur, limoncello, prosecco

MARGARITA | 20

Arquitecto Tequila, lime, agave

NEGRONI | 20

Widges Gin, sweet vermouth, Campari

WATERMELON CRUSH | 19

Fresh watermelon juice, Tried & True Vodka, lemon, mint