

BITES

(Available from 3:00 to 5:00)

Rock Oyster - Ajo Blanco Salsa/ Green Gazpacho/ Chopped Salad Mignonette

Marinated Spiced Olives - Chili, Shivka, Lemons, Cumin, Bay Leaves, Herbs, Olive Oil

Caness Bun & Brandade

Piquillo Peppers - Pedro Ximenez, Olive Oil, Thyme, Parsley

Sardines La Naval - Pan con Tomate, Shifka Relish

Boquerones En Vinagre - Olive Oil, Parsley, Chervil, Sourdough Toast, Garlic

Cheese - Chef's Selection of Artisanal Cheeses, Membrillo, Sourdough Toast

Charcuterie - Chef's Selection of Fine Cold Cuts, Tapenade, Sourdough Toasts

Sourdough Bread Slice - Olive Oil, Crushed Tomatoes, Oregano

TO START

Rock Oyster - Ajo Blanco Salsa/ Green Gazpacho/ Israeli Salad Mignonette

Paddington Sabich - Fried Aubergine, Hard-Boiled Egg, Tahini, Amba, Schug, Sumac-Za'atar Pita

Beef Tartare - Pimentón-Harissa Aioli, Chives, Capers, Parsley, Cultura Di Alici, Shoestring Potatoes

Caness Bread & Brandade

Boquerones En Vinagre - Olive Oil, Parsley, Chervil, Sourdough Toast, Garlic

Anchovies & Grilled Capsicums - Chervil, Dill, Chives, Olive Oil, Pedro Ximenez

Seared Tuna Andaluz - Salmorejo, Micro Herbs Salad, Finger Lime "Caviar"

Arak Mussels - White Wine, Fennel, Shallots, Carrots, Butter, Parsley

Sloppy Yosef - Pulled Lamb, Roasted Onions & Capsicum, Tomato Salsa, Middle Eastern BBQ, Pickles

Chorizo - Port-Beef Jus

Piquillo Peppers - Pedro Ximenez, Olive Oil, Thyme, Parsley

TO FOLLOW

Prawns Saganaki - Ouzo, Cherry Tomatoes, Capsicums, Feta, Mint, Parsley, Oregano

Maghreb Style Fish Kebab - Spicy Tomato-Chili Sauce, Capsicums, Coriander, Paprika, Cumin, Lemon, Coriander

Lamb Kebab - Yogurt, Harissa Oil, Chopped Salad Salsa

Pinchos Morunos - Grilled Chicken Skewers, Saffron-Pimentón Marinade, Mojo Verde, Onion, Capsicums

Mushrooms & Celeriac Shawarma - Tahini, Amba, Crushed Tomatoes, Schug, Grilled Onions, Pickled Cucumbers, Flat Bread

Grilled Octopus - Herbs & Capers Salsa, Roasted Cos Lettuce

Beef Sirloin - Four Seasons Peppercorns Crust, Mediterranean Chimichurri

Charcoal Grilled Fish Of The Day - Rustic Mediterranean Gremolata

Caness Salad - Green Leaves, Cherry Tomatoes, Cucumbers, Nectarines, Almonds, Feta, House Vinaigrette

Crispy Potato Wedges - Olive Oil, Garlic Confit, Rocket, Lemon Aioli

1.65% surcharge on credit cards, 2% on Amex. 10% surcharge on Sundays & 15% on Public Holidays. A service charge of 10% applies to parties of 6 or more (Sundays excepted). Guests with food allergies or dietary requirements must inform the waiter prior to ordering. Although we will endeavour to accommo- date your dietary needs, we can not be held responsible for traces of allergens.

DESSERTS

Basbousa Bel Ashta - Citrus Semolina Cake, Orange Blossom, Safron, Sour Cream

Grilled Pineapple - Vanilla-Ginger- Silan-Pomegranate Syrup, \Mango-Ginger-Aleppo Gazpacho, Raspberry Coulis

Yoghurt Panna Cotta - Sumac, Basil, Raspberry Coulis

Cheese platter - Chef's Selection of 2 Artisanal Cheeses, Grapes, Walnuts, Membrillo, Sourdough Toasts

