

# BITES

<b>DIM SUM (4u) LF</b> Chicken & mushroom wantons Vegetarian option available	13	<b>THAI CHICKEN SATAYS (3u) LF,GF</b> with Auntie Amporn's peanut sauce Vegetarian option with tofu	15
<b>EBI WASABI (2u) LF</b> Kataifi wrapped prawns served with whipped avocado & wasabi and ginger soy	13	<b>KOREAN STICKY BBQ PORK BUNS (2u)</b> with spicy kewpie, cucumber & cilantro Vegetarian option available	15

# PLATES

<b>CALAMARI &amp; SOBRASADA LF,GF</b> tossed with chilli, garlic & coriander, finished with a drizzle of local honey	19	<b>NOT MY NONNA'S GIANT MEATBALL (1u) GF</b> One giant Italian style pork & beef meatball topped with goats cheese and pecorino	19
<b>HOISIN DUCK ROLLS LF</b> Chinese roast duck spring rolls with asian appleslaw & spicy hoisin sauce Vegetarian option available	19	<b>TUNA TATAKI TOSTADAS (2u) LF,GF</b> Crispy corn tostadas with avocado, jalapeño & pineapple pico de gallo Vegan option with soy marinated beetroot	18
<b>AUTHENTIC PERUVIAN CEVICHE LF,GF</b> An aromatic and fresh ceviche dish of diced raw fish marinated in citrus and spices	17	<b>OUR SPRING MASSAMAN LAMB SHANK PIE</b> Fall-off-the-bone tender local lamb shank buried within a massaman curry filled puff pastry pie	16
<b>N°11 CROQUETTE CAESAR SALAD</b> Classic caesar salad with roast chicken croquettes & white anchovies Vegetarian option with mushroom croquetas & avocado	22	<b>BLACK ANGUS STEAK &amp; TRUFFLE BURGER</b> Strips of black angus steak with caramelised onions, mushrooms, béarnaise & emmental on a brioche bun Vegetarian option available	24
<b>ROASTED PUMPKIN HUMMUS LF,VG</b> with vegetables, tabouleh & coconut yoghurt dressing -- Side dish recommendation: <b>FRENCH BREAD</b>	18	<b>THAI GREEN CURRY MUSSELS LF,GF</b> 🍴 Fresh mussels served in a light & fragrant coconut curry -- Side dish recommendation: <b>FRENCH BREAD</b>	21
	16		19
	17		16
	3.5		3.5

# SIDES

<b>OUR TASTY SPICED PATATAS GF,VG</b> Crisp & caramelised local baby potatoes with labneh	9
<b>CHILLI MISO BROCCOLINI GF</b>	8
<b>FETA &amp; CHILLI WHIPPED BUTTER VG</b> with kalamata olives & rustic french bread	7
<b>RUSTIC FRENCH BREAD VG</b> with salt and olive oil	3.5

# DESSERTS

<b>MANGO &amp; COCONUT PANNA COTTA GF,LF,V</b>	8
<b>WARM CHOCOLATE CAKE</b> with mixed berries & mascarpone	10
<b>PEAR TARTE TATIN</b> with salted caramel & vanilla bean ice cream	12

GF	GLUTEN FREE
LF	LACTOSE FREE
V	VEGAN
VG	VEGETARIAN
SF	SUGAR FREE

**Nº11**

**GASTROBAR**