

BITES

- DIM SUM (4u)** LF **13**
 Chicken & mushroom wantons
 Vegetarian option available
- EBI WASABI (2u)** LF **15**
 Kataifi wrapped prawns served with whipped avocado & wasabi and ginger soy
- THAI CHICKEN SATAYS (3u)** LF GF **15**
 with Auntie Amporn's peanut sauce
 Vegetarian option with tofu
- KOREAN STICKY BBQ PORK BUNS (2u)** **15**
 with spicy kewpie, cucumber & cilantro
 Vegetarian option available **12**

SMALL PLATES

- CALAMARI & SOBRASADA** LF GF **21**
 tossed with chilli, garlic & coriander, finished with a drizzle of local honey
- HOISIN DUCK ROLLS** LF **19**
 Chinese roast duck spring rolls with asian appleslaw & spicy hoisin sauce
 Vegetarian option available **17**
- NOT MY NONNA'S MEATBALL** GF **19**
 Italian style pork & beef meatball with goats cheese & pecorino
- ROASTED PUMPKIN HUMMUS** LF VG **17**
 with harrisa roasted vegetables tabouleh & coconut yoghurt dressing
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 Side dish recommendation: **RUSTIC BREAD** **3**
- THAI GREEN CURRY MUSSELS** GF LF 🌶️ **16**
 Fresh mussels served in a light & fragrant coconut curry
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 Side dish recommendation: **RUSTIC BREAD** **3**
- N°11 SIGNATURE CAESAR SALAD** **18**
 Classic caesar salad with roast chicken croquettes & white anchovies
 Vegan option with mushroom croquetas & avocado **16**
- TUNA TATAKI TOSTADAS (2u)** GF LF **18**
 Crispy corn tostadas with avocado, jalapeño & pineapple pico de gallo
 Vegan option with soy marinated beetroot **16**

BIGGER PLATES

- GRILLED MISO SALMON SOBA NOODLES** LF **25**
 Soba noodles tossed with wakame, cucumber & ginger citrus dressing
- BLACK ANGUS STEAK & TRUFFLE BURGER** **21**
 Strips of black angus steak with caramelised onions, mushrooms, béarnaise & emmental on a brioche bun
 Vegetarian option available **17**
- OUR SPRING MASSAMAN LAMB SHANK PIE** **24**
 Fall-off-the-bone tender local lamb shank buried within a massaman curry filled puff pastry pie

SIDES

- OUR TASTY SPICED PATATAS** LF GF VG **9**
 Crisp & caramelised local baby potatoes with labneh
- CHILLI MISO BROCCOLINI** GF **8**
- RUSTIC BREAD AND OLIVES** VG **7**
 with feta & chilli whipped butter with labneh

DESSERTS

- MANGO & COCONUT PANNA COTTA** GF LF V **8**
- WARM CHOCOLATE CAKE** **10**
 with mixed berries & mascarpone
- PEAR TARTE TATIN** **12**
 with salted caramel & vanilla bean ice cream

N°11

GASTROBAR

Coctelería | Rooftop | International Food | Private Events

Drinks Menu:

Find us
@no11_portandratx

LF Lactose Free GF Gluten Free V Vegan VG Vegetarian SF Sugar Free