

# BREAKFAST MENU

served daily from 10am-2pm

## GRANOLA BOWL 45

yogurt, seasonal fruit, homemade granola

## SMASHED AVOCADO 55

two poached eggs, feta, sea salt, lime, served on sourdough toast

## EGGS BENEDICT 50

two poached eggs, baby spinach, homemade hollandaise, served on brioche buns

Add smoked salmon 20

## FRENCH TOAST 45

brioche french toast, mascarpone, seasonal berries & maple syrup

## BUTTERMILK PANCAKES 50

seasonal fruits & ice cream

## SHAKSHOUKA 55

oven baked eggs, Mediterranean ratatouille, basil pesto, served with sourdough bread

## MEDITERRANEAN OMELETTE 60

spinach, roasted peppers, feta, tomato & potato

## SPANISH OMELETTE 60

potato, eggs, spanish onion, roasted peppers & aioli

## EGGS ANY WAY 50

3 eggs, ricotta cheese, toasted sourdough bread

## MEDITERRANEAN BREAKFAST BOARD 75

olives, feta dip, daily cheeses, croquettes

## ITALIAN CHARCUTERIE 75

selection of cured Italian meats, cheese, olives & freshly baked bread

## PASTRIES 15 ea

please ask for selection of pastries

V - vegetarian

All prices are inclusive of 5% VAT

## BREAKFAST SIDES

sautéed mushrooms 15

avocado 15

cured salmon 20

roasted tomatoes 15

ratatouille 15

## COFFEE

espresso s/d 15/20

espresso macchiato 20

americano 20

cappuccino 22

caffè latte 22

flat white 22

iced americano 18

iced latte 22

## TEA & H2O

english breakfast 20

earl grey 20

chamomile 20

moroccan mint 20

organic jasmine 20

local water still (l) 12

mon viso still (s/l) 24/34

mon viso sparkling (l) 24

san pellegrino (s) 34

## SMOOTHIES & JUICES

FRESH JUICE 27

please ask our staff for availability

S & B 36

strawberries, banana

PIÑA COLADA 36

pineapple, banana, coconut milk, shredded coconut

SUNSHINE DAYDREAM 36

yogurt, strawberry, peach, coconut water

# LUNCH/DINNER

## HOT APPETISERS

- ✓ **CROQUETTES** 45  
potato, pecorino & piquillo croquettes
- CRISPY CALAMARI** 45  
fresh calamari, dusted with flour,  
salt & pepper, served with aioli dip
- GAMBAS** 65  
shrimps, roasted tomatoes, garlic &  
coriander
- POLPETTE** 60  
lamb & beef meatballs, parmesan cheese  
& fresh herbs
- ✓ **PADRÓN PEPPERS** 45  
sautéed padrón peppers,  
served with spiced sour cream dip
- ✓ **BEETROOT FALAFEL** 45  
served with beetroot sauce
- BAKED SARDINES** 75  
baked sardines, tomato sauce, feta cheese,  
served on sourdough bread

## SALADS

- ✓ **TOMATO & EGGPLANT** 50  
feta, borlotti beans, rocket leaves
- ✓ **GREEK** 55  
tomato, feta, cucumber, black olives,  
spanish onion & mustard dressing
- ✓ **TOMATO & WALNUT** 55  
tomato, onion, parsley, walnut, sumac  
& pomegranate molasses
- BEETROOT-CURED SALMON** 65  
served with beetroot dressing & greens

## COLD APPETISERS

dips served with homemade pita:

- ✓ classic tzatziki 25
- ✓ spiced feta 25
- ✓ roasted eggplant 25
- ✓ mixed meze board 60
- ✓ **GAZPACHO** 40  
tomatoes, cucumber, croutons
- ✓ **BRUSCHETTA** 45  
heirloom tomatoes & basil pesto,  
mustard dressing, served on  
sourdough bread
- ✓ **GRILLED EGGPLANT** 45  
ricotta & crispy shallots
- OCTOPUS CARPACCIO** 80  
roasted tomato & beetroot salad

- MARINATED TUNA** 70  
watermelon & feta salad
- SEARED TUNA** 70  
preserved lemon, fennel  
& rocket salad
- ✓ **PEACH & BURRATA** 80  
grilled peaches, burrata, bitter  
leaves & balsamic reduction
- SMOKED SALMON** 80  
smoked salmon, watercress,  
asparagus, soft-boiled egg  
& dill vinaigrette

V - vegetarian

All prices are inclusive of 5% VAT

# LUNCH/DINNER

## FROM THE GRILL

### MARINATED & GRILLED SKEWERS

chicken	60
lamb	65
beef	70
served with hand-cut fries & tzatziki	

### BBQ CHICKEN 100

whole baby chicken served with grilled asparagus & zucchini, barbecue sauce

### GAMBERO SICILIANO 110

jumbo prawns, capers, peanuts, served with saffron rice

### CHARGRILLED OCTOPUS 120

served with grilled vegetables and carrot purée

### CHARGRILLED FLANK STEAK 130

served with polenta, rocket & parmesan salad

### MIXED GRILL 190

selection of lamb, chicken, beef & vegetable skewers, served with hand-cut fries & tzatziki

### SIDES

HAND-CUT FRIES	15	COUSCOUS SALAD	20
POLENTA	15	RATATOUILLE	20
HOMEMADE PITA	15	BEETROOT & BUTTERNUT SQUASH	25
GREEN BEANS & WALNUTS	20		

## DESSERTS

### PINEAPPLE & BASIL CUSTARD 50

caramelised pineapple custard served with fresh pineapple & basil on top

### TIRAMISU 50

mascarpone, savoiardi biscuit & coffee

### CANNOLI 50

mascarpone, strawberry & pistachio

### CITRUS CHEESECAKE 50

orange, lemon, tangerine & spiced bread crumbs

### RICH CHOCOLATE TART 50

served with ice cream

### PEACHES & MASCARPONE 50

grilled peaches, vanilla ice cream & candied walnuts

### BANOFFEE PIE JAR 50

banoffee, banana, caramel, sponge cake, whipped cream, served in a jar

### SOFT PANNA COTTA 50

topped with fresh strawberries

V - vegetarian

All prices are inclusive of 5% VAT

# LUNCH/DINNER

## PITAS & BURGERS

all our pitas & burgers are served with hand-cut fries

### EGGPLANT PITA 50

grilled eggplant mixed with tzatziki, hummus hard boiled egg, red cabbage, tomato, wrapped in pita bread

### CHICKEN PITA 60

grilled chicken mixed with tzatziki & rocket, wrapped in pita bread

### LAMB PITA 65

grilled lamb mixed with tzatziki, pickled cucumber & aioli, wrapped in pita bread

## MAINS

### ROASTED PUMPKIN 65

served with tzatziki, pumpkin seeds, topped off with micro greens yoghurt

### V PUMPKIN RAVIOLI 70

homemade ravioli with hazelnut roasted pumpkin, mascarpone, mozzarella

### V RISOTTO 70

al dente risotto, roasted sweet potato, baby spinach

### TAGINE

chicken 90

vegetable 80

zucchini, olives, eggplant, carrot served with couscous

### CRAB LINGUINE 95

sautéed crab, bellpepper, garlic, herbs, onion parmesan

### CHARGRILLED SALMON 110

chargrilled salmon fillet, fennel, charcoal roasted peppers relish, cauliflower, purée

### CRISPY FISH WRAP 65

crispy cod fish, sumac onions, coriander

### CHICKEN BURGER 70

marinated grilled chicken, gem lettuce, tomato, veal bacon & aioli

### MK BURGER 70

ground beef, cheddar, caramelised onions, gem lettuce, tomato, tapenade & aioli

### LOBSTER LASAGNE 120

lobster, carrot, celery, leek, mozzarella homemade lasagne

### MOUSSAKA 120

lamb & beef, eggplant, potato, beschamel sauce

### BAKED COD 125

fresh cod fish, served with mashed potato & roasted tomatoes

### SLOW ROASTED LAMB SHANK 130

6 hour roasted lamb shank, served with organic quinoa, grilled zucchini & asparagus

### PAELLA

	single	share
mixed seafood	175	300
chicken	130	250

arroz, saffron, mixed vegetables

V - vegetarian

All prices are inclusive of 5% VAT

# DRINKS

## COFFEE

ESPRESSO S/D	15/20
ESPRESSO MACCHIATO	20
AMERICANO	20
CAPPUCCINO	22
CAFFÈ LATTE	22
FLAT WHITE	22
ICED AMERICANO	18
ICED LATTE	22

## SMOOTHIES & JUICES

FRESH JUICE	27
please ask our staff for availability	
S & B	36
strawberries, banana	
PIÑA COLADA	36
pineapple, banana, coconut milk, shredded coconut	
SUNSHINE DAYDREAM	36
yogurt, strawberry, peach, coconut water	

## MOCKTAILS

VIRGIN WATERMELON	35
MARGARITA	
watermelon, lime, agave, soda	
COCONUT LAVENDER	35
LEMONADE	
lavender agave, coconut water, lemon	
MANGO MULE	35
cucumber, mango, honey, lime, ginger	
CAPRI	35
yuzu, elderflower, grape, mint, soda	

## TEA

ENGLISH BREAKFAST	20
EARL GREY	20
CHAMOMILE	20
MOROCCAN MINT	20
ORGANIC JASMINE	20

RAZZLE DAZZLE	36
raspberries, mango, pineapple, coconut milk	
SUPERFRUIT	40
chia seeds, cherry, kiwi, almond milk	
COOL GREEN	36
baby spinach, mango, banana & lemon juice	

## WATER & SOFT DRINKS

COCA COLA	15
DIET COKE	15
COKE ZERO	15
SPRITE	15
FANTA	15
BITTER LEMON	15
GINGER ALE	15
LOCAL WATER STILL (L)	12
MON VISO STILL (S/L)	24/34
MON VISO SPARKLING (L)	34
SAN PELLEGRINO (S)	24