

# tasting places

our menu changes every 6-8 weeks, introducing fresh new 'places' to taste!  
all of our food is freshly prepared in-house using authentic ingredients and well-tested recipes to ensure that we offer genuine flavours in each dish.

our suggestion is to order some appetisers to share and enjoy with your drinks while you fully explore our 'tasting places'  
We recommend sharing! order two - three tasting places per person as well as any side orders (although please feel free to order however you like!)

## appetisers

marinated mixed olives **vegan GF** £3.95

queen, green & black olives marinated in extra virgin olive oil infused with rosemary, garlic, lemon & lime

warm sliced ciabatta, extra virgin olive oil & balsamic **vegan** 4 slices £3.50 6 slices £4.50

hummus & spicy feta dip with warm pitta bread **vegetarian GF available** £6.95

whole baked rosemary & garlic camembert **vegetarian GF available** £10.95

toasted baguette & caramelised onion chutney (20 minute cook time)

bitterballen £6.50

a traditional dutch snack - rich beef stew thickened with a roux, rolled in to balls, breaded & fried. three in a portion served with yellow mustard to dip

tuna brik - £5.95

crispy triangular pastry filled with tuna, potato & cheese. three in a portion

vegetable wor tip (dumplings) **vegan** £6.50

four vegetable dumplings filled with bamboo shoots, cabbage, leek, mushroom & spring onion. pan-fried then steamed. served with a soy, sesame & chilli dipping sauce

## side orders

twice cooked chips with aioli **vegetarian GF** large £3.50/ small £1.95 **vegan without aioli**

mlawi **vegan** £3.50

two traditional tunisian flatbreads made with fine semolina

omek houria **vegan GF available** £4.50

a delicious spreadable spiced carrot salad made with carrot, garlic, coriander, salt & caraway seeds. topped with mixed olives & served with warm mlawi bread

stoemp **GF** £3.50

a popular belgian side dish made with potatoes, carrot, bacon, butter, cream & nutmeg

masfouf **vegan** £4.50

sweet, warm cous cous topped with grapes, black olives & dates

cantonese fried rice **GF** £4.50

spring onion, garlic, peas, egg & jasmine rice fried in a soy, oyster & chinese wine sauce

please ask if you would like to see the full allergen menu

## benelux (BELgium, NETHERlands, LUXembourg)

**kibbeling (NETHERLANDS) GF available £7.50**

pieces of cod in a traditional spice blend & fried in a beer batter. served with aioli

**stoofvlees (BELGIUM) £8.25**

a hearty flemish beef & belgian ale stew with bacon, mustard, garlic, parsley & onions

**flammkuchen (LUXEMBOURG) £7.25**

a thin crispy dough base topped with crème fraîche, bacon lardons, caramelised red onion & parmesan

**paschtèt (LUXEMBOURG) £7.95**

a puff pastry shell with a creamy chicken, white wine, onion, mushroom & garlic filling topped with a parmesan crisp

## tunisia

**lablabi - chickpea stew vegan GF available £6.95**

a harissa spiced chickpea stew with onions, lemon, harissa, warm spices & crusty bread

**shakshouka vegetarian GF £7.50**

a dish of tomatoes, peppers, onions, chilli peppers, paprika & cumin finished with an egg poached in the sauce **vegan option with tofu instead of egg**

**tajine maadnous GF £7.95**

an egg fritata filled with minced lamb, potato, tunisian spices, parsley & cheese

**chebtiya £7.95**

dill-scented beef meatballs mixed with spinach, dill, onion, harissa, cous cous & egg served with lemon & cumin hummus

**chraimeh (TUNISIA) £8.25**

salmon fillet in a classic tunisian sauce of garlic, paprika, tomato, chilli & carraway seeds

## china (cantonese style)

**sweet & sour prawns GF £8.50**

crispy king prawns in a sweet & sour sauce with pineapple, onion & peppers

**char siu pork - bbq pork GF £7.95**

pork shoulder marinated in hoi-sin, soy, sugar, honey, chinese 5-spice, garlic & sesame oil then oven-roasted. served with white rice.

**char siu tofu - bbq tofu vegan GF £6.95**

pan-fried tofu served in a hoi-sin, soy, sugar, maple syrup, chinese 5-spice, garlic, sesame oil with white rice.

**soy & honey chicken GF £7.50**

bite-size chicken thigh pieces in a cornflour batter soaked in a sweet soy & honey glaze

**siu mai (shumai) £7.50**

six steamed pork dumplings, pan-fried with mixed peppers & onion in salt & pepper seasoning. served with a soy, chilli & sesame dipping sauce

please ask if you would like to see the full allergen menu