



# LA CENA

## Dinner Menu

### MAINS

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#### **CALLALOO & BASIL RISOTTO (GF) 15**

Soft and silky risotto folded with callaloo and basil finished with a single olive and a light onion crunch.

#### **COCONUT, CALLALOO & SPINACH SOUP (GF) 10 (ADD CROFFLE +3)**

Slow-simmered callaloo and spinach folded into silky coconut milk, lifted with gentle spices.

#### **PATTY CALZONES 11.5**

Four plant-based patties: turmeric (mixed veg), matcha (callaloo, spinach, sweet potato), charcoal (turmeric, red lentils), and paprika (tomato, scotch bonnet), served with garlic & herb and jerk dips.

#### **PORTOBELLO CROFFLE BURGER 10.5 (ADD CHEEZE +2)**

A juicy portobello mushroom steak coated and air-fried, layered on a golden croffle with optional vegan cheese, rocket, plum tomatoes, garlic sauce, and layered on a golden croffle with optional melted vegan cheese.

#### **CHIX CROFFLE 9.75**

Crispy oyster mushroom 'chix' served on a savoury waffled croissant, topped with housemade jerk dip and fresh parsley.

#### **ITALIAN CROFFLE 7.5**

A waffled croissant topped with melted vegan mozzarella, sweet plum tomatoes, and fresh basil.

### SIDES

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#### **PLANTAIN NUGGETS (GF) 7.5**

Crispy, golden nuggets of plantain - naturally sweet inside with a Caribbean-spiced crunch. Served with a dipping sauce.

#### **SWEET POTATO FRIES (GF) 6.5**

Sweet potato fries, seasoned with jerk spices and sea salt. Served with your choice of dip.

#### **ROCKET SALAD WITH TRUFFLE DUST (GF) 8.5**

Fresh rocket, basil plum tomatoes, olives, olive oil cracked black pepper and truffle dust.

### DESSERTS

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#### **GNOCCHI WITH PISTACCHIO FILLING 9.5 (VEG) (+2 Vanilla Ice Cream)**

Soft pillow-like gnocchi with a luscious pistachio centre. Served warm and topped with banana, chocolate chips and chocolate drizzle.

#### **GNOCCHI WITH BISCOFF FILLING 7.5 (+2 Vanilla Ice Cream)**

A dreamy dessert with soft gnocchi filled with Biscoff, paired with strawberries, coconut flakes,

#### **AFFOGATO CLASSICO 6**

Vegan vanilla ice cream served with a shot of hot espresso on the side.