



comewell

LA CENA

Dinner Menu

MAINS

CALLALOO & BASIL RISOTTO 15

Creamy risotto infused with Caribbean callaloo and fragrant basil.

COCONUT, CALLALOO & SPINACH SOUP 10 (ADD CROFFLE +3.5)

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

PATTY CALZONES 12.5

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

PORTOBELLO CROFFLE BURGER 11.5 (ADD CHEEZE +2)

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

CHIX CROFFLE 10.75

Crispy oyster mushroom 'chi' served on a savoury waffled croissant, topped with house-made jerk dip and fresh parsley.

ITALIAN CROFFLE 8.25

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

SIDES

PLANTAIN NUGGETS 8.25

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

SWEET POTATO FRIES 6.5

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

ROCKET SALAD WITH TRUFFLE DUST 8.5 (ADD CROFFLE +3.5)

Rocket, basil plum tomatoes, olives, olive oil truffle dust, crackied black pepper.

DESSERTS

GNOCCHI WITH PISTACCHIO FILLING 9.5 (+2.5 Vanilla Ice Cream)

Soft pillow-like gnocchi with a luscious pistachio centre. Served warm and topped with banana and chocolate drizzle. (PLEASE NOTE, THIS DISH IS VEGETARIAN)

GNOCCHI WITH BISCOFF FILLING 8.25 (+2.5 Vanilla Ice Cream)

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

AFFOGATO CLASSICO 6

Vegan vanilla ice cream served with hot spresso shot on the side.