

HOUSE OF
FLAVORS



MENU

TABLE OF CONTENTS

| | |
|--------------------------------------|-------|
| BREAKFAST / TOASTIE / SNACKERY | 4 |
| FOCACCIA / PLATTERS | 5 |
| STARTERS | 6 |
| SALADS / AL FORNO..... | 7 |
| PASTA / RISOTTO | 8 |
| BURGERS..... | 9 |
| MAIN COURSE | 10-11 |
| INDIAN SPECIAL MENU | 12 |
| POKE BOWL | 13 |
| SUSHI MENU | 14-17 |
| GLUTEN FREE MENU..... | 18 |
| VEGAN..... | 19 |

BREAKFAST

Monday - Saturday served till 16.00 hrs
Sunday and Public Holidays
served till 12.30 hrs

ENGLISH BREAKFAST 7⁵⁰

*eggs, bacon, sausages, baked beans,
tomatoes, served with toast*

OMELETTES 6⁵⁰

*choose one item from the following:
ham, cheese, onion, tomatoes,
mushrooms, salmon topping, served
with toast—extra toppings €1.30*

TOASTIE

Monday - Saturday served till 16.00 hrs

WHITE OR BROWN BREAD

HAM AND CHEESE 3⁵⁰

BACON, CHEESE AND EGG 4⁵⁰

CHEESE AND TOMATO 3⁵⁰

EGG AND CHEESE 3⁰⁰

SNACKERY

Monday - Saturday served till 16.00 hrs
Sunday served till 12.00 hrs

*BAGUETTE, CIABATTA, MALTESE
FTIRA OR A WRAP—SERVED
WITH SALAD*

FTIRA BAJD U LAĦAM 7⁰⁰

*Maltese ftira filled with thinly sliced
beef, fried eggs and caramelized onions*

PARMA HAM 6⁵⁰

*rucola, cherry tomatoes and parmesan
shavings*

TUNA 5⁵⁰

*tuna, olives, capers, tomatoes, ġbejna,
onions, kunserva and fresh mint*

CHICKEN AND BACON 6⁰⁰

*chicken, bacon, lettuce, tomatoes
and mango mayo*

SMOKED SALMON 8⁰⁰

*smoked salmon, philadelphia cheese,
tomatoes and rucola*

FOCACCIA

BRUSCHETTA..... 8⁰⁰

*tomato, onions, basil and olive oil
—add parmesan €1.00*

CLASSIC ..... 9⁰⁰

caramelised onions and rosemary

ITALIAN..... 15⁵⁰

*tomato, parmesan, mozzarella di bufala,
parma ham and rucola*

ROYAL..... 15⁵⁰

*tomatoes, mozzarella di bufala, smoked
salmon and rucola*

GARDEN FOCACCIA ..... 10⁰⁰

*tomato sauce, vegan red pesto and
grilled vegetables*

PLATTERS

ASIAN PLATTER..... 29⁰⁰

*duck spring rolls, vegetable spring
rolls, vegetable samosas, torpedo
prawns, onion bhajis, prawns in filo,
chicken satay, vegetable pakoras, tikka
curry parcels, pork dumplings, prawn
crackers, sweet and sour chicken*

MEDITERRANEAN PLATTER..... 35⁰⁰

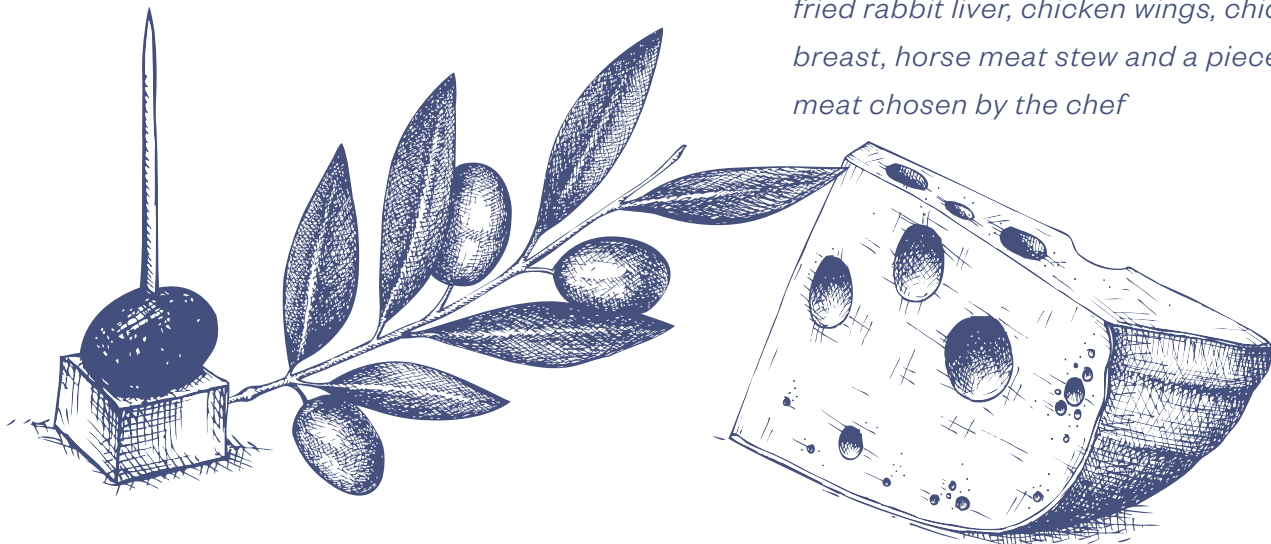
*mozzarella di bufala, goat cheese,
parmesan, feta cheese, bigilla, parma
ham, blue cheese, stuffed olives, white
beans, sun-dried tomatoes, galletti,
grissini, walnuts and grapes*

MALTESE PLATTER..... 30⁰⁰

*maltese sausage, bigilla, tuna ftira,
white beans, stuffed olives, sundried
tomatoes, tomato mix, peppered goat
cheese and galletti*

MEAT BOARD..... 75⁰⁰

*Full rack of ribs, 2 Maltese sausages,
fried rabbit liver, chicken wings, chicken
breast, horse meat stew and a piece of
meat chosen by the chef*



STARTERS

OCTOPUS IN GARLIC 15⁰⁰

marinated octopus in olive oil with garlic

FLAVORS SAUSAGES 18⁰⁰

4 different type of sausages (salsiccia)

1: veal, parmesan, tartufo **2:** beef, honey, mustard **3:** pork, porcini, peeled tomatoes **4:** lamb, mint and herbs

INDIAN SPICED CALAMARI 10⁵⁰

deep fried calamari with indian spices served with mango mayo

GARLIC BREAD BAGUETTE 5⁰⁰

toasted bread spread with home-made garlic butter

CHICKEN WINGS 11⁵⁰

barbecue glazed approx. 500g

STEAMED MUSSELS 12⁰⁰

onion, garlic, white wine, paprika, 5 indian spices served with bread

NEONATI 12⁰⁰

3 fish patties served with salad and tartar sauce

FRIED SHRIMPS 10⁵⁰

flour, garlic, ginger powder, paprika, salt and pepper, deep fried and served with spicy mayo

NACHOS 9⁰⁰

spicy beef sauce, cheese and chili

FRIED RABBIT LIVER 10⁵⁰

fried in garlic, herbs and Marsala wine

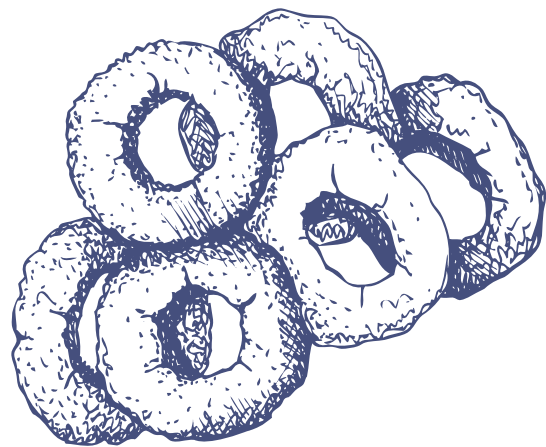
GRILLED OCTOPUS 15⁵⁰

served with salad and bread

CHICKEN SOUP 8⁰⁰

the very definition of comfort food

EXTRA FRIES €3.50



KIDS

CHICKEN NUGGETS & CHIPS 7⁵⁰

6 tender and juicy nuggets made with 100% chicken

SAUSAGE & FRIES 6⁵⁰

2 frankfurter sausages served with fries

PASTA 6⁵⁰

penne or spaghetti with tomato sauce or plain with cheese or with white sauce

KIDS FOCACCIA 7⁵⁰

tomato sauce, cocktail sausages, topped with cheese

SALADS

SMOKED SALMON 15⁰⁰

smoked salmon and goma wakame served with lemon and mango dressing

VEGAN  14⁰⁰

vegan patty, salad with croutons, tomatoes, nuts and caramelised onions

PARMA 15⁰⁰

mixed salad leaves, mozzarella di bufala, Parma ham and ground nuts

CLASSIC CHICKEN 14⁵⁰

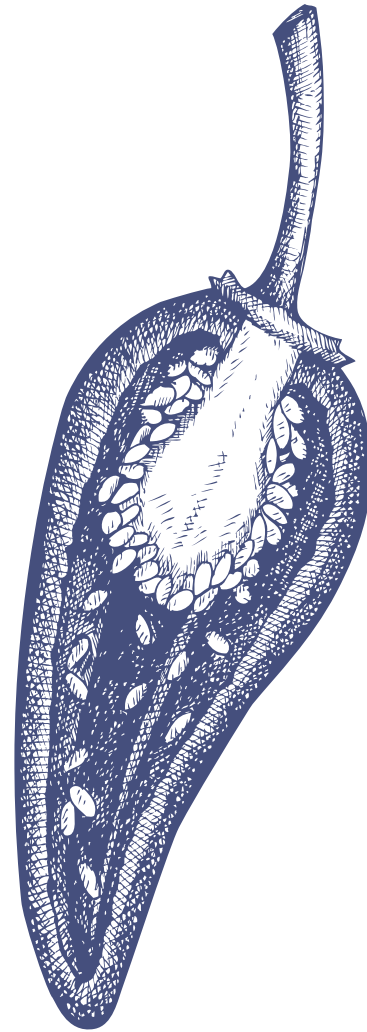
mixed lettuce, tomatoes, bacon, croutons and caesar dressing

GREEK FETA 14⁰⁰

two types of tomatoes, cucumber, olives, salad and herb oil

BEEF SALAD 15⁰⁰

tender tagliata strips, grilled peppers and cherry tomatoes, mixed with fresh salad leaves, nuts and sesame seeds



AL FORNO

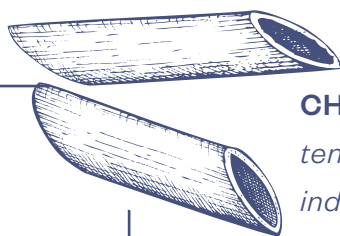
BAKED LASAGNA 10⁰⁰

homemade pasta layered with ragu sauce, parmesan and béchamel

PARMIGIANA 8⁰⁰

aubergines, fresh basil, grana padano shavings and tomato sauce

PASTA



LOBSTER PAPPARDELLE 28⁰⁰

pappardelle ribbons with half lobster, shallots, rosemary and white wine with cream sauce

ALL' AMATRICIANA 12⁵⁰

bacon, garlic, cherry tomatoes cooked in a rich tomato sauce

CARBONARA 12⁵⁰

eggs, guanciale, black pepper and parmesan cheese

LINGUINE SCOGLIO 16⁵⁰

an array of seafood

SPAGHETTI OCTOPUS 15⁵⁰

local octopus cooked in tomato and herbs

RAVIOLI RICOTTA 13⁰⁰

14 pieces of local ricotta ravioli tossed in tomato sauce and goats cheese

PENNE RAGU 13⁰⁰

a rich beef sauce made from brisket and chuck roll mince

SPAGHETTI RABBIT 13⁵⁰

rabbit sauce with peas

SPAGHETTI TAGLIATA 14⁰⁰

180g beef tagliata, cooked in garlic and cherry tomatoes

CHICKEN CURRY RICE 13⁰⁰

tender chicken chunks blended with indian spices served on a bed of rice

SPAGHETTI AGLIO E OLIO 12⁰⁰

cherry tomatoes, garlic, salt and parsley

PRAWN PACCHERI 14⁵⁰

prawns, garlic, cherry tomatoes, white wine and parsley

RISOTTO

BEEF AND MUSHROOM 14⁵⁰

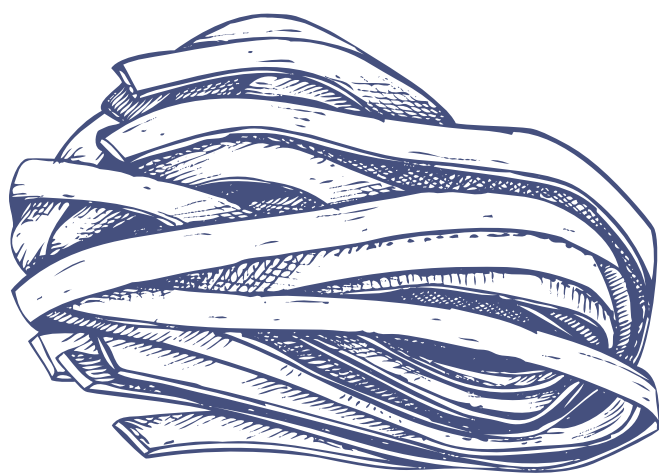
risotto with beef, mixed mushrooms and cream

SCOGLIO 16⁰⁰

seafood, cherry tomatoes and garlic

CHICKEN & MUSHROOM 13⁵⁰

chicken, mushrooms and cream



**GLUTEN FREE PENNE ARE ALSO AVAILABLE AT AN ADDITIONAL COST OF €1.50*

BURGERS

HOUSE OF FLAVORS 14⁵⁰
beef patty topped with philadelphia cheese, mozzarella di bufala, tomatoes and pistachio cream—served with potato fries

CRISPY CHICKEN 12⁵⁰
breaded local chicken breast, caeser dressing, bacon, lettuce and tomatoes —served with potato fries

CHEESE AND BEEF 12⁰⁰
beef patty, cheese and caramelised onions—served with potato fries

NAUGHTY VEGAN 14⁰⁰
5 spiced cauliflower, chickpeas, coriander, fennel, couscous patty topped with caramelised onions and a thai curry sauce—served with sweet potato fries

BLUE CHEESE BURGER 12⁵⁰
angus beef patty, parma ham, blue cheese, lettuce and tomato served with potatoes fries

**ADD AN EXTRA
 BURGER PATTY
 €3.50**

BBQ CHICKEN BURGER 12⁰⁰
crispy BBQ chicken patty, lettuce, tomato served with fries

BEEF BURGER WRAP 11⁵⁰
beef patty, gherkin, lettuce, onion, cheese served with fries

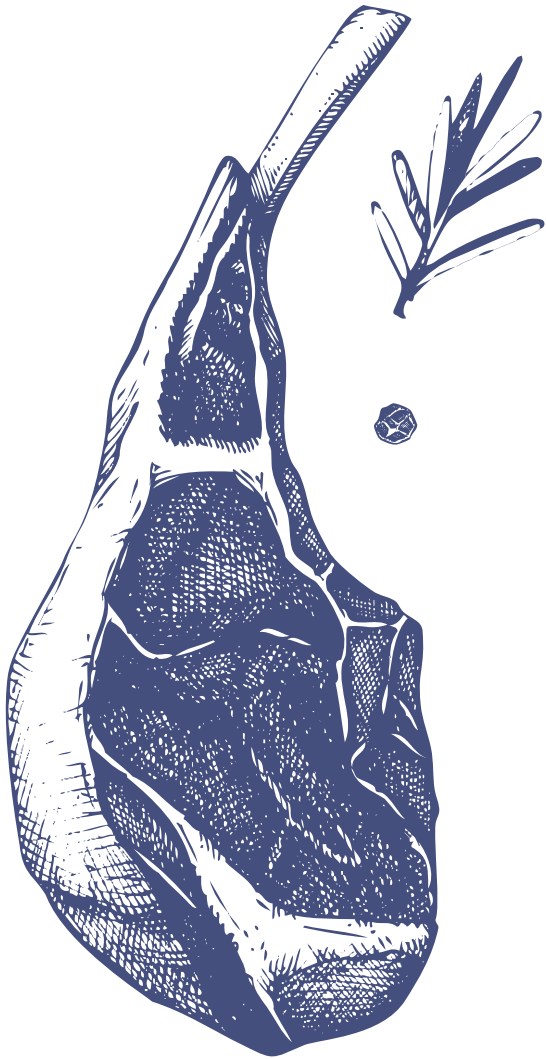


OUR SAUCES! 1⁵⁰
Jack Daniels sauce, spicy sauce, BBQ sauce or garlic mayo

MORE PLEASE! 1⁵⁰
choose from eggs, bacon, frankfurter or caramelised onions

SWEET POTATO FRIES 4⁰⁰

MAIN COURSE



**PLEASE ASK YOUR SERVER FOR
TODAYS MEAT SPECIALS!**

BEEF TAGLIATA

thinly sliced beef topped with rucola, parmesan and cherry tomatoes

- 400G** **26⁰⁰**
- 1KG** **49⁰⁰**

BRAISED PORK RIBS

4 hour slow cooked pork ribs braised with craft beer—served with Tennessee or BBQ sauce

- FULL RACK** **28⁰⁰**
- HALF RACK** **16⁰⁰**
- 1 METRE RACK** **78⁰⁰**

HORSE MEAT STEW..... **17⁵⁰**

slow cooked in a rich tomato sauce

MEAT BOARD **75⁰⁰**

full rack of ribs, 2 maltese sausage, fried rabbit liver, chicken wings, chicken breast, horse meat stew and a piece of meat chosen by the chef - serves 2 or more pax

HOUSE OF FLAVORS PLATINUM MEAT PLATTER

145⁰⁰

tomahawk, t-bone steak, ribeye, chicken breast, BBQ ribs, rabbit liver and horse meat - serves up to 3 or 4 pax

*ALL MAIN COURSES ARE SERVED WITH TWO ITEMS OF CHOICE; **VEGETABLES OR SALAD; AND ROAST POTATOES OR FRIES.** EXTRA FRIES €3.50. ALL OTHER EXTRAS INCLUDING SAUCES ARE €1.50*

MAIN COURSE

GRILLED CHICKEN BREAST19⁵⁰

chicken breast stuffed with mozzarella di bufala and topped with parma ham

FRIED RABBIT19⁵⁰

slow cooked rabbit in onion, garlic, wine and spices

BEEF STEW21⁰⁰

beef cubes, potatoes, carrots, tomatoes and indian spices, slow cooked and served with mashed potato or rice

OCTOPUS STEW23⁰⁰

traditional octopus stew cooked in a rich tomato sauce and herbs

BAKED SALMON22⁰⁰

baked salmon, glazed with sundried tomato pesto

**ASK FOR OUR AGED MEAT ON
DISPLAY**



KING PRAWNS19⁵⁰

6 king prawns pan fried in garlic and fresh herbs served on a bed of rice

SEA FOOD PLATTER29⁵⁰

langustine, prawns, razor clams, vongole, mussels, fazolari and tartufi

SCOTTONA BEEF SPECIAL MENU

CHATEAUBRIAND90⁰⁰

approx 900g for 2

TOMAHAWK STEAK85⁰⁰

approx 900g for 2

FILLET STEAK35⁰⁰

300g mushroom or pepper sauce—€1.50

RIB EYE31⁰⁰

approx 300g prime rib-eye cooked to your liking

T-BONE

approx 800g for 255⁰⁰

approx 400g.....36⁰⁰

VEAL ON THE BONE40⁰⁰

approx 400g

INDIAN SPECIAL MENU

ONION BHAJIS 5⁵⁰

6 onion bhajis marinated in flour and indian spices

POPPADOMS 2⁵⁰

deep fried poppadoms served with sauce, choose from spicy mayo or mango mayo

VEGETABLE SPRING ROLLS 5⁰⁰

3 vegetable spring rolls mixed with carrot, cabbage and onions, marinated in spices and served with sweet chili sauce or soya sauce

CHICKEN SPRING ROLLS 5⁰⁰

3 chicken spring rolls marinated in indian spices and served with garlic mayo sauce or spicy mayo

FRIED RED CHICKEN 8⁰⁰

chicken pieces marinated in corn flour, yogurt, green chili, garlic and indian spices

PLAIN BASMATI RICE 4⁵⁰

CASHEW NUT RICE 7⁰⁰

cooked with cashew nuts, fried onions, green chili and spices

PULAO BASMATI RICE 7⁰⁰

basmati rice cooked with traditional indian aromatic spices

TANDOORI NAAN 3⁰⁰

flat flour bread

GARLIC TANDOORI NAAN 4⁰⁰

white flour bread with garlic herbs

CHICKEN MASALA 11⁰⁰

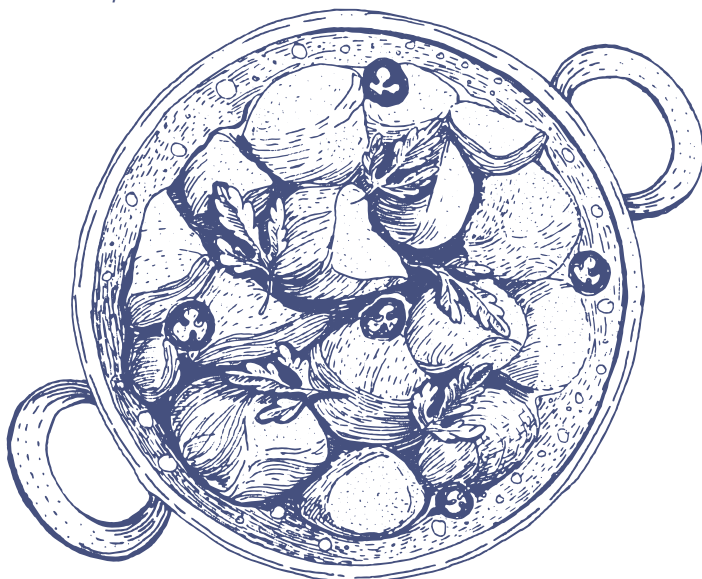
chicken breast pieces marinated in yogurt masala spices, cooked in onions and tomato sauce

LAMB ROGAN JOSH 12⁵⁰

slow flamed lamb pieces cooked in yogurt, onions, tomatoes with kashmiri red chili and indian spices

BEEF BHUNA 12⁰⁰

pieces of beef cooked in onions, tomato, garlic and ginger with indian spices



POKE BOWL

CRAB POKE BOWL (NEW)

wakame, black masago,
crushed crab, avocado, mango,
bed of rice with Japanese
mayo

16⁸⁰

CHICKEN POKE BOWL

crispy chicken, cashew nuts,
edamame beans, avocado,
white sesame seeds, cherry
tomato, bed of rice with
spicy mayo

16⁵⁰

TUNA POKE BOWL

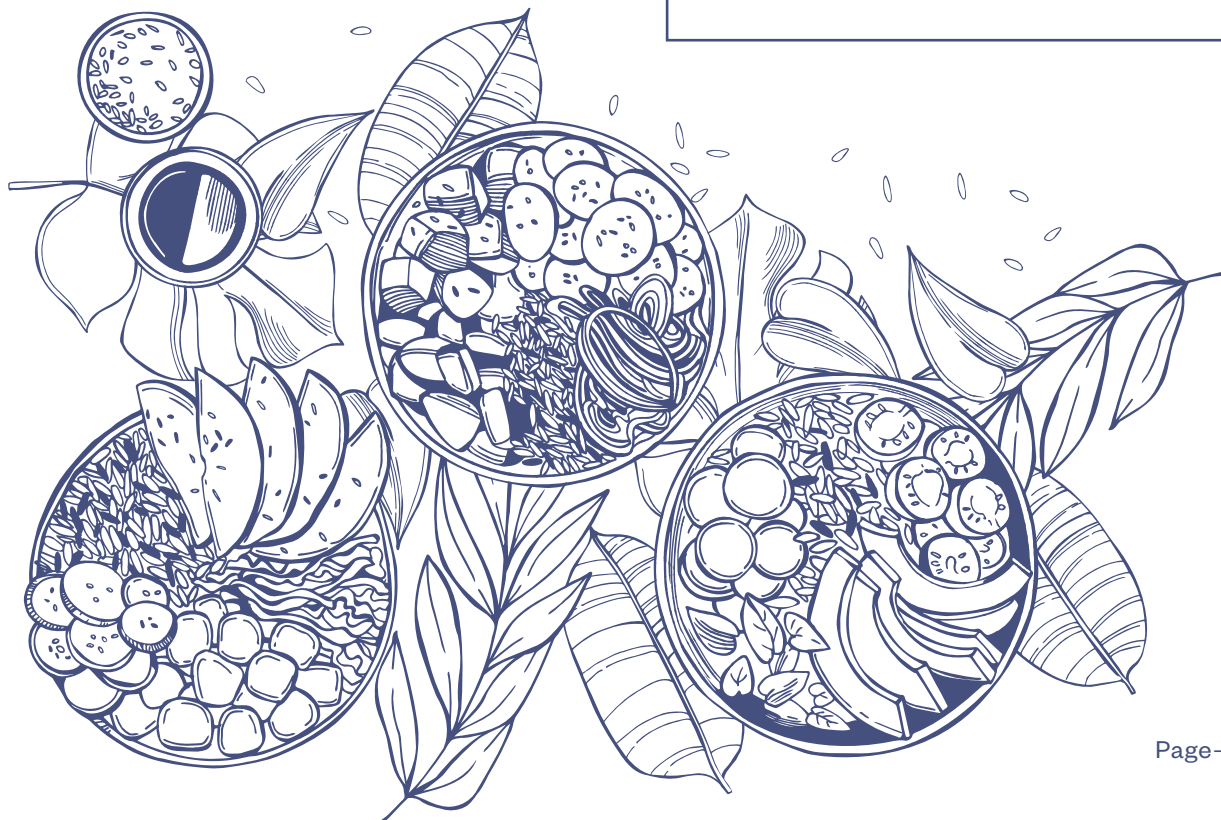
avocado, sweet corn, spring
onions fresh tuna, mix sesame
seeds, carrots, cucumber, bed
of rice with soya sauce

19³⁰

SALMON POKE BOWL

avocado, cherry tomato,
edamame beans, cube
salmon, sesame seeds, purple
cabbage, cucumber, bed of
rice with soya sauce

17¹⁰



SUSHI

WE SUGGEST OPTING FOR THE CUVÉE LOUIS KLIPFEL RIESLING, EUGENE KLIPFEL, FRANCE
AS YOUR SUSHI WINE PAIRING (PRICE: 22⁰⁰)

NIGIRI

(2 PIECES)

| | |
|----------------------------|-----------------|
| SALMON NIGIRI | 4 ⁵⁰ |
| FLAMED SALMON NIGIRI | 5 ⁰⁰ |
| FLAMED EEL NIGIRI | 6 ⁵⁰ |
| SWEET PRAWN NIGIRI | 6 ⁵⁰ |
| TUNA NIGIRI | 6 ⁵⁰ |
| AVOCADO NIGIRI..... | 3 ⁰⁰ |

HOSOMAKI (THIN ROLLS)

(6 PIECES)

| | |
|----------------------------------|-----------------|
| SALMON AND AVOCADO HOSOMAKI..... | 6 ⁵⁰ |
| AVOCADO HOSOMAKI | 4 ⁵⁰ |
| CUCUMBER HOSOMAKI..... | 4 ⁵⁰ |
| SALMON HOSOMAKI..... | 6 ⁰⁰ |
| TUNA HOSOMAKI..... | 7 ⁰⁰ |
| SURMI HOSOMAKI | 6 ⁰⁰ |



GUNKAN (CUCUMBER SHELL)

(2 PIECES)

| | |
|----------------------------|-----------------|
| AVOCADO AND CRAB MIX | 5 ⁵⁰ |
| SPICY SALMON..... | 5 ²⁰ |
| SPICY TUNA..... | 6 ²⁰ |

VIETNAMESE SPRING ROLL

(6 PIECES)

*rice paper, sesame seeds,
avocado, carrots, wakame
seaweed served with soya
dipping sauce*

6⁰⁰

ALASKA URAMAKI

(8 PIECES)

*Alaska uramaki, carrot, avocado,
cucumber, lettuce rolled with
bread crumbs*

8⁵⁰

WAKAME SEAWEED SALAD

*wakame seaweed, mixed salad, sesame
seeds, pickled ginger, soya*

7⁵⁰

SASHIMI PLATTER

(4 PIECES EACH)

- 4 sake salmon sashimi
- 4 maguro tuna sashimi
- 2 tuna nigiri
- 2 salmon nigiri

22⁵⁰

VEGETARIAN PLATTER

(26 PIECES)

- 8PCS VIETNAMESE SPRING ROLL
- 6PCS CUCUMBER HOSOMAKI
- 2PCS AVOCADO NIGIRI
- 8PCS ALASKAN URAMAKI
- 2PCS SEAWEED GUNKAN

22⁵⁰

TEMAKI HAND ROLL

(ALL 1 PIECES)

SPICY SALMON TEMAKI 6⁰⁰
salmon, avocado, spring onion, tempura crumbs, spicy mayo

CALIFORNIA TEMAKI 5⁵⁰
avocado, sesame seeds, cucumber, crab, spicy mayo, orange masago

CHICKEN TEMAKI 5⁰⁰
crispy chicken, lollo rosso, red pepper, cucumber

SALMON FEAST COMBO

(32 PIECES)

- 8PCS HOF SALMON TATAKI
- 10PCS SALMON AND CRAB FUTO MAKI
- 2PC SALMON NIGIRI
- 2PC SALMON SASHIMI
- 2PCS PRAWN NIGIRI
- 2PCS SPICY SALMON GUNKAN
- 6PCS AVOCADO HOSOMAKI

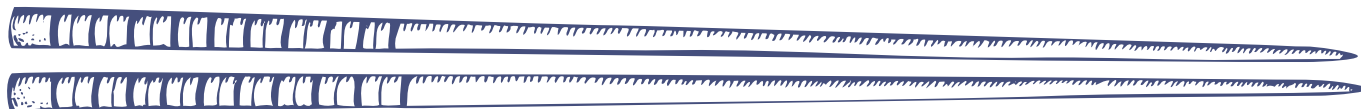
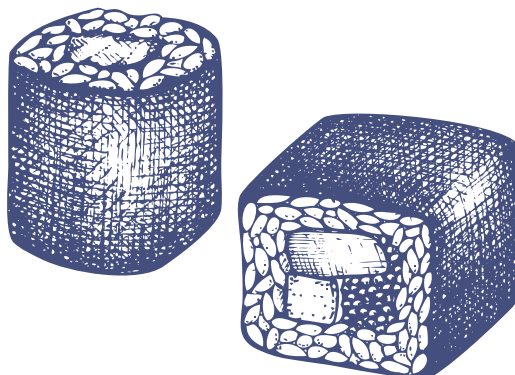
39⁰⁰

ALEX'S COMBO PLATTER

(54 PIECES)

- 8PCS NEW STYLE CALIFORNIA
- 8PCS HOUSE OF FLAVORS SALMON TATAKI
- 10PCS CRISPY CHICKEN FUTO MAKI
- 10PCS TERIYAKI BEEF
- 8PCS SALMON AVOCADO
- 2PCS SASHIMI TUNA
- 2PCS SASHIMI SALMON
- 6PCS TUNA HOSOMAKI

65⁰⁰



URAMAKI

(8 PIECES)

SALMON AVOCADO 7⁰⁰

fresh salmon, avocado, sesame seeds, cream cheese

SPICY SALMON 7⁰⁰

fresh salmon, sriracha chili, spring onions, cucumber

SPICY TUNA 8⁰⁰

fresh tuna, sriracha, avocado, spring onions

NEW STYLE CALIFORNIA 9⁰⁰

marinated surimi crab, masago, avocado cucumber, mango mayo

CRISPY PRAWN MAKI 9⁰⁰

crispy prawn, togarashi chili, panko breadcrumbs, cucumber, spicy mayo

HERB GRILLED SALMON MAKI 7⁵⁰

cream cheese, rucola, grilled teriyaki salmon, masago, wasabi mayo

RAINBOW ROLL 9⁵⁰

mayo, crab stick, cucumber, topped with salmon, tuna, avocado

SURF AND TURF 9⁵⁰

cream cheese, teriyaki beef, prawn with sesame seeds

FUTO MAKI

(8 PIECES)

CRISPY CHICKEN FUTO MAKI 11²⁰

crispy chicken, lettuce, cucumber, teriyaki

SALMON AND CRAB FUTO MAKI 11²⁰

fresh salmon, marinated crab, avocado, masago, citrus mayo

TERIYAKI BEEF & ONION FUTO MAKI 11²⁰

beef, avocado, peanuts, fried onions, spicy mayo

SUMO FUTO MAKI 11⁵⁰

tempura prawn, tuna, salmon, avocado, cucumbers, spicy mayo, spring onions

SPECIALS

(8 PIECES)

HOUSE OF FLAVORS SALMON TATAKI ... 13⁵⁰

cream cheese, smoked salmon, rucola, avocado, topped with flamed salmon, masago, fried onions

KOROFURU DRAGON ROLL 13⁵⁰

crispy prawn, avocado topped with cucumber and flamed eel, masago, spicy mayo, teriyaki sauce

KAZAN ROLL 13⁵⁰

tempura prawn, avocado, cucumber, mixed sesame seeds, topping spicy mayo

SUSHI

(PLATTERS)

PLATTER A

(12 PIECES EACH)

- 4PCS CRISPY PRAWN MAKI
- 4PCS CALIFORNIA MAKI
- 2PCS SALMON NIGIRI
- 2PCS SPICY TUNA GUNKAN

15⁵⁰

PLATTER B

(20 PIECES EACH)

- 2PCS SALMON NIGIRI
- 2PCS TUNA NIGIRI
- 6PCS CRISPY PRAWN MAKI
- 4PCS BEEF TERIYAKI MAKI
- 6PCS AVOCADO MAKI

20⁵⁰

PLATTER C

(34 PIECES EACH)

- 4PCS CALIFORNIA MAKI
- 8PCS CRISPY CHICKEN MAKI
- 4PCS CRAB GUNKAN
- 6PCS AVOCADO MAKI
- 4PCS HERB GRILLED SALMON MAKI
- 4PCS PRAWN NIGIRI
- 4PCS SPICY TUNA MAKI

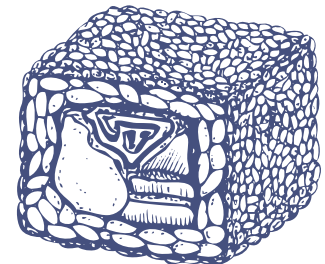
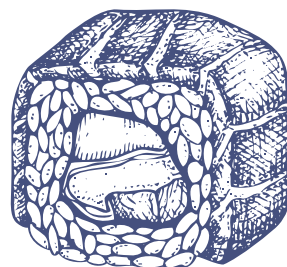
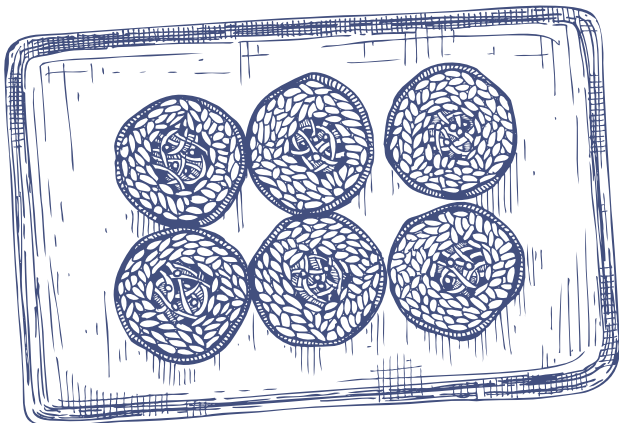
39⁵⁰

HOF GARDEN PLATTER

(36 PIECES EACH)

- 2PCS EEL NIGIRI
- 2PCS SALMON NIGIRI
- 2PCS TUNA NIGIRI
- 8PCS RAINBOW ROLL
- 8PCS SUMO FUTO MAKI
- 8PCS CRISPY CHICKEN FUTO MAKI
- 6PCS SALMON AVOCADO HOSOMAKI

45⁰⁰



GLUTEN FREE OPTIONS

OCTOPUS IN GARLIC15⁰⁰

marinated octopus cooked in olive oil and garlic

CHICKEN WINGS11⁵⁰

barbecue glazed approx 500g

FRIED RABBIT LIVER 10⁵⁰

fried in garlic, herbs and marsala wine

CHICKEN SOUP 8⁰⁰

the very definition of comfort food

SMOKED SALMON SALAD15⁰⁰

smoked salmon and goma wakame served with lemon and mango dressing

PARMA SALAD15⁰⁰

mixed salad leaves, mozzarella di bufala, cured ham and ground nuts

GREEK FETA SALAD 14⁰⁰

two types of tomatoes, cucumber, olives, salad and herb oil

PARMIGIANA 8⁰⁰

aubergines, fresh basil, grana padano shavings and tomato sauce

ALL 'AMATRICIANA PASTA12⁵⁰

bacon, garlic, cherry tomatoes cooked in a rich tomato sauce

CARBONARA PASTA12⁵⁰

eggs, guanciale, black pepper and parmesan cheese

PENNE SCOGLIO16⁵⁰

an array of sea food

SPAGHETTI OCTOPUS15⁵⁰

local octopus cooked in tomatoes and herbs

SPAGHETTI RABBIT13⁵⁰

traditional rabbit sauce with peas

PENNE TAGLIATA 14⁰⁰

200gr of fresh beef tagliata meat, cooked in garlic and cherry tomatoes

CHICKEN CURRY RICE13⁰⁰

tender chicken chunks blended with indian spices served on a bed of rice

BURGER14⁵⁰

beef patty, mozzarella cheese, tomato, raw onions, lettuce, served with french fries and gluten free bun

GRILLED CHICKEN BREAST19⁵⁰

chicken breast stuffed with mozzarella di bufala and topped with parma ham

BAKED SALMON22⁰⁰

baked salmon glazed with sundried tomato pesto

BRAISED PORK

4 hour slow cooked pork ribs braised with craft beer served with Tennessee or BBQ sauce

FULL RACK28⁰⁰

HALF RACK16⁰⁰

1 METRE RACK 78⁰⁰

VEGAN OPTIONS

NAUGHTY VEGAN BURGER 14⁰⁰

5 spiced cauliflower, chickpeas, coriander, fennel, couscous patty topped with caramelised onions and a thai curry sauce, served with sweet potato fries

CLASSIC FOCACCIA 9⁰⁰

caramelised onions and rosemary

GARDEN FOCACCIA 10⁰⁰

tomato sauce, vegan red pesto and grilled vegetables

DAL TADKA INDIAN 10⁰⁰

yellow lentils slow cooked in Indian spices

CHANA MASALA 10⁰⁰

chickpeas cooked with onions, tomatoes and Indian spices

VEGAN SALAD 14⁰⁰

vegan patty, salad with croutons, tomatoes, nuts and caramelised onions

