Zilte Zondag Deluxe

oysters fines de Claires 1,2

bbq sardines, chimichurri 9

bbq skewer octopus, Japanse style 13

bbq skewer gamba, garlic 7,5

Roasted langoustines, Jalapeno butter 15

Bites

sourdough from Fort Negen with whipped butter (v) 5,5

brioche prawn toast, sesame and gochujang mayo 9,5

grilled focaccia, fresh cheese and Zallo anchovies 9,5

brioche porkbelly, chipotle mayo and pickled red cabbage 9,75

Lunch

ceasar salad, grilled little gem, parmezan cheese and crispy chicken 11,50

brioche with crispy chicken, kimchi and gochujang 16

brioche with confit pork belly, pickled red cabbage and chipotle mayonnaise 16

Main

Angus beef burger on brioche with blue cheese, onion chutney and candied bacon 17,5

falafel burger on brioche with baba ganoush, aleppo pepper and feta 17,5

30-hour slow cooked shortrib, dashi-chimichurri & watercress 22,5

pan-seared seabass, tenderstem broccoli and vadouvan beurre blanc 19,5

sides: fries 5,8 or ceasar salad 5,5

Dessert

Basque cheesecake with blackberries and yoghurt ice cream 9,5

tartelette with white chocolate ganache, fig compote, tamarind caramel and shiso 10,5