



Small Plates

**Available everyday from
3pm - 6pm and 10pm - 12am**

Enjoy it with some wines by the glass!

Small Plates Selection

Marinated Olives (vg) (gf)	8
Marinated mixed olives with herbs & spices, extra virgin olive oil	
Crispy Eggplant (v)	10
Nasu eggplant, charcoal tempura, piquillo pepper aioli	
Sweet Potato Fries (vg) (gf)	10
Rosemary-infused honey	
Black Hummus (vg) (gf)	10
Chickpea, black tahini, pomegranate, roasted corn chips	
Tomato & Burrata Cheese (v) (gf)	12
Candied tomato, burrata cheese, pesto	
Garlic and Chilli Prawn	12
Tiger prawn, chilli, parsley, crispy garlic	
Salcichón	12
Dry-cured sausages 100 g.	
Parma Ham	12
Italian ham dry-cured for 24 months, 100 g.	
Pork Rillettes	14
Homemade with Kurobuta pork	
Salmon Ceviche (gf)	14
Red onion, lime, cilantro	
Octopus and Chorizo	14
Charcoal-grilled, chorizo, potato, rosemary	
Truffle Beef Tartare	16
Hand-cut beef tenderloin, truffle dressing	

(gf) gluten-free (v) vegetarian (vg) vegan

Prices are subject to 10% service charge and prevailing government tax



Wines By The Glass

**Available everyday from
12pm - 12am**

Enjoy it with some small plates!

Wines

Red Wines

GS9	Castel Roubine, Côtes de Provence	2020	10
M12	La Révélation du Grand Barrail, Blaye Côtes de Bordeaux	2020	12
C2	Saumur-Champigny, Les Roches Célestes	2019	12
C6	Château Canteloup, Médoc	2018	14
C8	Château Pey de Pont, Médoc, Cru Bourgeois	2016	16
P1	Domaine Rimbault Sancerre Rouge	2020	16

White Wines

SB8	Château du Cavalier, Blaye Côtes de Bordeaux	2021	10
CH22	Pascal Bouchard, Bourgogne Chardonnay	2020	13
CH13	Domaine Bouchard, Petit Chablis "Cailloux"	2020	15
SB4	Domaine Rimbault Sancerre, Loire Valley	2021	16

Rosé

026	Le Petit Saint-Esprit Rosé	2021	8
028	Château Saint-Esprit, Côtes de Provence Rosé	2021	10

Champagne & Sparkling Wine

CP1	Cuvée Splendid Blanc de Blancs Brut	N/V	8
CP21	Champagne Jean-Philippe Trusset, Brut Nature Terre d'Histoire	N/V	22