

SALADS

KALE ME CRAZY Kale, green apples, fennel, pumpkin seeds, toasted almonds and black radish with a tangy balsamic dressing <small>and please don't forget to drink up!</small>	\$15
ASTAN CRUNCH Grilled salmon, crispy porkio, avocado, edamame, shredded iceberg lettuce, green onions and cucumber with a sweet ginger sauce	\$22
PEACHY BURKATA SALAD Creamy burrata, caramelized peaches, cherry tomatoes, and fresh greens, in a spicy orange vinaigrette	\$26
OCTOPUS GLOW Octopus carpaccio topped with a rice paper nest of mesclun, edamame, cherry tomatoes, green onions, finished with thyme dressing and preserved lemon	\$29
GARDEN OF THE GOAT Crumble goat cheese, baby arugula, baked sweet potatoes, cherry tomatoes, roasted hazelnuts and dried figs with a balsamic dressing	\$16
CAUTIONOUS CAESAR Crisp romaine lettuce, crunchy couriers, shaved parmesan cheese with your choice of Caesar or lemon oil dressing <small>and please don't forget to drink up!</small>	\$16

DIPS

WOLLY GUACAMOLE! Homemade tortilla chips with fresh guacamole	\$8
TRUFFLE HUMMUS HARMONY Creamy truffle hummus dip with your choice of fresh vegetables or sourdough crackers	\$10

APPETIZERS

TROPICAL SALMON CUIDO Sliced fresh salmon in a jus dressing	\$20
CITRUS SALMON TARTARE Finely diced salmon mix with a zesty lemon dressing	\$25
SEA BREEZE CALAMARI Crispy golden calamari with our fresh homemade sauce	\$19
GOLDEN MOON GYOZA Pan-seared shrimp dumplings with our homemade teriyaki sauce	\$20
CRISPY GOAT ONIONS Crispy fried goat cheese with a balsamic glaze	\$16
VELVET MELANZANE Grilled eggplant layered with cheese and a rich tomato sauce	\$15
FLAMED SHRIMP SKEWERS Grilled marinated shrimp skewers with a sweet avocado sauce	\$18
MINE! TACO BITES <small>Chicken or fish delicately seasoned tacos</small> Sautéed chicken tacos with guacamole \$16 Crispy steak beef tacos with spicy sour cream \$16 Grilled fish tacos with fresh mango and kim salsa \$15	
SIMPLY EDAMAME Steamed edamame with a touch of sea salt	\$8
THE SWEET FRIES Golden sweet potato fries	\$8
FRY ME TO THE MOON Crispy potato fries	\$6

BURGERS & SANDWICHES

THE OG BURGER Juicy beef patty, melted cheese, lettuce, pickles and caramelized onions in a soft bun with a side of fries	\$18
GLORY CHICKEN BURGER Grilled chicken breast, lettuce, pickled onions and roasted garlic mayo sauce in a soft bun with a side of fries	\$17
DEVIL'S FISH BURGER Breaded fish with spicy porkio, baby arugula, pickled onions, and our special tartare sauce in a soft bun with a side of fries	\$17
THE GREEN BURGER Flavorful vegan patty, lettuce, pickles, grilled onions and cilantro based sauce in a soft bun with a side of fries	\$18
THE BEEF BOSS Grilled steak, pickled onions, arugula and sautéed mushrooms in ciabatta bread with a side of fries	\$18
FRANKLY DELICIOUS Grilled hot-furter with crispy onions and pickled slaw in a soft bun with a side of fries	\$16
GRILLED EGGPLANT TOSTADE Grilled eggplant with a smooth peanut-thyme spread between two slices of brown sourdough	\$10
CHEESY TURKEY MELT Toasted white sourdough filled with turkey, melted emmental cheese and caramelized onions	\$14

MAINS

FISHERMAN'S CATCH Grilled seabass, sautéed baby potatoes and brussels sprouts with a lemon butter sauce	\$22
SUNSET SALMON Teriyaki glazed grilled salmon with a blend of black rice and fennel	\$30
THE RIB EYECON Australian black Angus MBS ribeye steak with rosemary garlic potatoes	\$50
THE MEATING Juicy steak and crispy rosemary salt fries with your choice of Café de Paris or classic pepper sauce	\$28
MILANESE PLEASE Fried breaded veal cutlet with a side of rocket salad and cherry tomatoes	\$43
ROASTED CHICKEN PERFECTION Grilled chicken breast with baby potatoes and carrots with your choice of creamy mustard or mushroom sauce	\$25
VELVET SHRIMP CURRY Grilled shrimp in a rich red coconut curry sauce, served with white rice	\$25
CLOUD 9 CAPELLINI Capellini pasta with zucchini in a creamy truffle sauce	\$28
RAVIOLE GEMS Spinach ricotta ravioli in a velvety rose sauce	\$20
RIGATONI NORMALICIOUS Al dente rigatoni tossed in a rich, creamy tomato sauce and fresh mozzarella cheese, topped with crispy egg-karita	\$18