

Vegan Menu

Starters

- Marinated tomato salad drizzled with basil pesto
& toasted croutons (1,8) **€10.00**
- Caesar salad with baby gem lettuce coated in a vegan
dressing (1) **€9.80**
- Cauliflower tempura drizzled with a coriander and
curry sauce topped with roasted cashew nuts (8,9,10) **€10.50**

Mains

- Vegetable, butter bean, spinach and coconut curry
infused with spices served on a bed of basmati rice
with cashew nuts and coriander (8,9,11) **€19.70**
- Asian vegetable stir-fry served with rice noodles and a
sweet soy sauce (1,6,8) **€19.70**
- Asian style grilled tofu served with rice noodles, Asian
slaw, sweet soy & ginger sauce topped with toasted
cashew nuts (6,8,11) **€19.70**
- Lebanese falafel wrap with chickpeas, parsley & spices
in a creamy tahini sauce served on a flatbread with fresh
salad and a side of hummus (1,6,11) **€19.50**

Dessert

- Vegan chocolate brownie served with a raspberry sorbet,
roasted nuts and vegan chocolate sauce (1,6,8) **€9.80**
- Vegan bounty sundae served with coconut ice cream (6,8) **€9.80**
- Pina colada sundae served with coconut ice cream,
pineapple compote, drizzled with malibu syrup (6,8) **€9.80**



All foods are prepared in a kitchen that contain nuts, sesame seeds or traces thereof.