

# K A L A

## BISTRO MENU

### LUNCH

Monday – Saturday

3 COURSES FOR £25

2 COURSES FOR £22

### DINNER

Monday – Thursday

3 COURSES FOR £27

2 COURSES FOR £24

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#### SNACKS

Gordal olives + £4

Fried and salted Valencian almonds + £3,5

Cadiz boquerones + £4

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#### STARTERS

Roasted beetroot salad { *Pinot Noir* }

ricotta, spiced pumpkin seeds, sticky walnuts

Flamed mackerel { *Riesling* }

parsnip puree, dukkah spice

Roasted purple carrot { *Tempranillo* }

smoked honey, whipped feta, hazelnut

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#### MAINS

Poached bream { *Bourgogne Blanc* }

crushed celeriac, hoisin long stem broccoli

Pan-roasted pork ribeye { *Pinot Noir* }

butterbean mash, cabbage and coriander salad

Mushroom ragu { *Corvina/Rondinella* }

parmesan and lemon thyme polenta, pickled mushroom, crispy sage

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#### SIDES

Truffle and Parmesan chips + £5,5

Roasted carrots with roast garlic, lemon-thyme and honey butter, crispy shallots + £4,5

Chicory salad with toasted hazelnuts and sweet mustard dressing + £5

Long-stem broccoli with mustard and coriander seed dressing + £6

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#### DESSERTS

Vanilla crème brûlée { *Sauternes* }

Crème fraîche ice-cream { *Moscato di Pantelleria* }

chocolate sponge, cocoa nibs, blackberry granita

Honeycomb ice-cream { *Pedro Ximénez* }

dark chocolate sauce, honeycomb