

— C A F É —  
**L U C A**  
 Mediterranean Kitchen

Olives / Nuts - 3.5

**Small Plates**

Rip & Dip - soft potato flat bread & 5 Mediterranean dips	<b>12.5</b>
Falafel - pistachio sauce	<b>6.5</b>
Arayes - lamb & beef pita, leeks nest	<b>7.5</b>
Charred Sweet Potato - satay cashew sauce	<b>7.5</b>
Burrata - rhubarb compote, crushed smoked almond	<b>13.5</b>
Salmon Tartare - mayo, cured egg yolk, nigella seeds, lemon gel	<b>14</b>

**Large Plates**

Cauliflower Steak - cauliflower puree & shavings, mango & amba chutney	<b>16</b>
Pea & Mint Risotto - feta	<b>16</b>
Chicken Shawarma - spiced chicken, fresh slaw, humous	<b>17</b>
Chicken Supreme - sweet potato & satay cashew sauce	<b>19</b>
Roasted Hake - buttermilk, trout roe, cornichon, roasted baby gem	<b>24</b>

**From the Charcoal Grill**

Grilled Octopus - marinara sauce, lemon, roscoff onion	<b>22</b>
Fillet Steak - beef and pomegranate sauce	<b>29</b>
Lamb Rump - red wine sauce, whipped ricotta, shallots, anchovies, chives	<b>32</b>
Rib of Beef (600g) - spiced cafe de paris butter	<b>54</b>

**Salads & Sides**

Beetroot Salad - whipped ricotta, berries, toasted hazelnut, frisse leaves	<b>12</b>	Chunky Chips	<b>5.5</b>
Radicchio Salad - orange segment, blood orange vinegarette, gorgonzola, walnuts	<b>12</b>	Parmesan Chips - Truffle Mayo	<b>7.5</b>
Warm Salad - courgette, aubergine, elderflower vinegarette, basil sauce	<b>8.5</b>	Baby Carrots - honey & orange glaze, fenugreek yogurt	<b>6.5</b>
Green Salad - mixed leaf, cherry tomato, oil & vinegar	<b>6</b>	Roasted Broccoli - broccoli veloute, chilli & smoked almonds, compressed cucumber	<b>7</b>

Please make your waiter aware of any allergies.