

carnevale

135 Whitecross Street

EC1Y 8JL

www.carnevalerestaurant.co.uk

Starters 6.25

Soup of the Day (v) (gf) 4.50

Quinoa, Wild Mushroom, Spinach and Chilli Cakes with Apricot and Ginger Chutney (v) (gf)

Fried Halloumi with Baby Spinach, Oven-Roasted Tomatoes, Honey & Balsamic Dressing (gf)

Goats Cheese Parcels served with Orange and Almond Salad

Starter/Main Course

Deli Plate (lunchtimes only) £6.25/£9.50

Ravioli stuffed with Goats Cheese and Butternut Squash, Balsamic glazed Cherry Tomatoes, Puy

Lentils served with Parmesan and Rocket £6.25/£12.50

Pumpkin Gnocchi with Spinach in Roasted Garlic Cream £6.25/£12.50

Main Courses 12.50

Falafel, Aubergine and Red Pepper Harisa Casserole served with home made Houmous topped with Coriander and Sesame seeds (v)(n!)

Risotto with baked Butternut Squash, Saffron, roasted Garlic and Parsley, served with a Rocket Salad (gf)

Potato Cakes with Fennel, Lemon and Basil with Provencal Vegetable Casserole and Mixed Rocket salad (v)

Homemade Sausage, Colcanon, mashed potato with a Red Wine Rosemary Gravy (v)

Chickpea, Lentil and Spinach Curry served with marinated Halloumi and Fig Kebabs and Yogurt and Mint Dressing (gf)

Side Orders

Dish of Marinated Greek Olives (v) 2.50

Salads made with freshly picked fine leaves from Secretts Farm:

Green Salad (v) 4.00 Mixed Salad (v) 4.50

Tomato Salad with Picked Fresh Herbs (v) 3.00

Shallot Butter French Beans 3.00

Lemon & Rosemary Roast Potatoes (v) 3.00

Roasted Artichokes (v) 3.00

(v) = vegan (n!) = contains nuts (gf) = gluten free

This menu is provisional and may be altered at any time. If you have any special requirements we will do our best to cater for them, but please let us know at the time of booking.

Nut allergies – Nuts are used in our kitchen, so we cannot guarantee that any of our dishes do not contain any traces of nuts.

****All our food is prepared to order and some dishes may take longer than others – please let us know if you are in a hurry****