

POOLSIDE LUNCH 13:00 - 15:00

SALADS

CHICKEN CAESAR	20
Chargrilled chicken, crispy serrano, egg, homemade croutons on Romaine lettuce, with anchovy and parmesan caesar dressing	
MEXICAN BEAN (VE)	17
Sweetcorn, 3 beans, jalapenos, red onion, avocado, tomatoes with a cilantro and lime dressing	
GREEK (VE)	
Cucumber, black olives, red onion, chickpeas, mint, rocket, cherry tomatoes with a classic oregano vinaigrette.	16
Add feta cheese (V)	3
CREAMY CAPRESE (V)	19
Tomato, burrata and fresh basil on soft leaves with a basil vinaigrette	
PEACHES & CHEESE (V)	18
Chargrilled peaches, soft goats cheese, toasted almonds, cherry tomatoes and croutons on baby leaf with a creamy dressing	
BEET COUSCOUS (VE)	16
Couscous, beetroot, sunflower seeds, chickpeas, red onion and rocket with an orange and harissa dressing	
Add goats cheese or feta	3

PASTA

TRUFFLE MUSHROOM (V)	18
Pasta with mushrooms, truffle oil, parmesan and cream and black pepper	
MEDITERRANEAN	18
Pasta with anchovies, capers, black olives and cherry tomatoes	

SANDWICHES

PESTO MOZZA MELT (V)	15
Toasted sandwich with mozzarella, tomato and pesto with a small side salad	
HAM & CHEESE TOASTIE	13
Serrano, cheddar cheese with a hint of mustard served with a small side salad	
VEG FRITTER (V)	17
Broccoli and carrot fritters, served in a brioche bun with mango chutney and a side salad	
SHARWAMA VE OPTION	17
Open soft tortilla wrap with either chicken or tofu shawarma, tomatoes and onion with green leaves and yoghurt	

SWEET ENDING

ETON MESS (V)	8
Homemade meringue with berries and cream	
LEMON COLONEL (VE)	8
Homemade lemon sorbet with a dash of vodka	
AFOGATO (V)	8
Homemade vanilla ice cream drizzled in espresso coffee	