



<b>STARTERS</b>		
Line fish ceviche	smoked avocado, cucumber, radish and crème fraiche	95
Fire roasted pumpkin soup	burnt apple, pork hock bitterballen and feta	85
Charred Kalk Bay octopus	heirloom tomatoes, avgolemono, preserved lemon and chipotle	125
Flaming saganaki	kefalotiri cheese flambéed with brandy and served with roasted bread	80
Avocado tostada	smoked tomatoes, feta mousse and coriander	80
Duck livers	cooked in harissa, burnt onion, labneh and fire toasted bread	85
<b>MAINS</b>		
Free range duck	confit leg, turnip kimchi, carrot variations and roasted kimchi	225
Lamb shoulder "Greek style"	lamb rib, aubergine and lentils	195
Pork belly	apple, kale, mustard and smoked walnuts	185
Market fish	cooked over the flame in corn husks, mojo verde, sweet corn textures and grapefruit	185
Primal spanakopita	our version of the spinach pie with heirloom beetroot; kataifi and yoghurt	135

## BUTCHER'S CUT OF THE DAY

Please enquire which cuts are available from your waiter.  
All cuts are served with textures of onion and truffle mustard.

<b>SIDES</b>		
	Chips with oregano and smoked paprika	30
	Flame roasted sweet potato	35
	Broccoli with sourdough, lemon and feta crumble	45
	Baby leaf salad with wood roasted carrots, smoked persimmon, radish and tamarind dressing	40
	Bahamian mac & cheese	40
<b>SAUCES</b>		
	Mushroom and bone marrow	35
	Primal butter	30
	Peppercorn and lemon thyme sauce	35
	Chimichurri	30
<b>DESSERTS</b>		
Baked Valrhona chocolate	salted caramel & banana ice cream and dulce de leche	85
Deep fried oreos	braaiied marshmallow ice cream, peanut butter and strawberry jelly	80
Roasted naartjie cheesecake	Amaretto jellies, honeycomb and kataifi	85
Lemon curd parfait	burnt lemon, passion fruit tapioca, black sesame and coconut sorbet	80

Some foods may contain nuts.

A gratuity of 12% will be automatically included on tables of 8 or more. Regrettably, no split cheques.  
Our menu is seasonal and may change accordingly. No corkage.