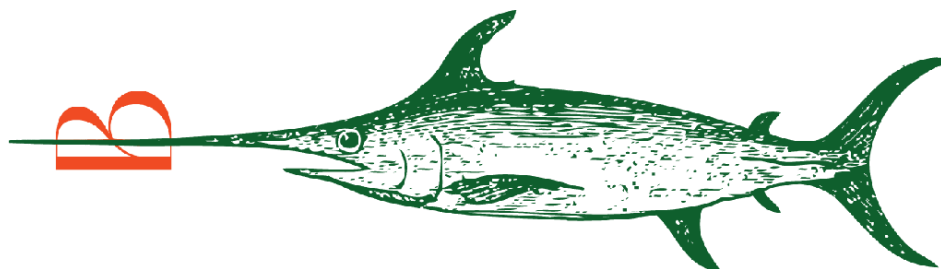




COASTAL FOOD DESIGNED
TO BE SHARED

Lunch Menu

Fries, Caribbean seasoning, traditional aioli	\$15
'JFC' Jerk Fried Cauliflower, tamarind aioli	\$18
Soft Tacos - minimum order of two	\$13ea
Pork Shoulder, mojo, spicy coleslaw, queso fresco	
Cuban Style Fish, coconut & lemon, coriander rice	
Black Beans, roasted corn, avocado, sofrito	
Grilled Halloumi, pumpkin seed salsa, soft herbs, marinated kumatos, garlic honey	
Quesadillas (2), cheddar, Emmental, queso fresco, sofrito	\$25
Bulgur Salad, goats cheese curds, pan fried haloumi	\$24
Wagyu Burger, Caribbean seasoning, streaky bacon, spicy coleslaw, cheddar, Emmental, fries	\$34
Fish Burger, beer battered or grilled fish fillets, tamarind tartar sauce, shredded lettuce, fries	\$33
Pan con Bistec, Cuban style steak sandwich, minute steak, grilled onions, cos lettuce, potato sticks, sofrito, aioli, fries	\$34
Baha Bowl, spiced cauliflower, black beans, shredded lettuce, avocado, lime & coriander rice, Cuban ranch, soft herbs, sofrito, corn chips	\$31
Add: chicken tenderloins	\$5
smoked salmon	\$5
haloumi	\$5



**Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.*