

SHOULDERS

COCKTAIL BAR & RESTAURANT

SNACKS & NIBBLES

Sardines on roast paan, smoked cod roe, pickled onions (2 pieces)	1800
Shoulders Prawn Toast, coconut sriracha, preserved lime aioli (2 pieces)	2400
Truffle and mushroom Éclair, black garlic and nai miris glaze (1 piece)	1500

STARTERS

Pita bread	750
Cheesy garlic pita bread	1600
Taramasalata, whipped cod roe dip	2000
Beetroot Tzatziki, feta, kale	1800
Yellow Fin Tuna, Cashew Skordalia, hot orange honey, Pickled Ambarella	3600
Flaming Saganaki, golden raisin chutney, arrack	3750
Prawns Kataifi, Kochchi Tartare, prawn head salt	3250
"Beef Manti", greek-style dumplings, garlic curd sauce, tyrokafteri, brown butter	3000

MAINS

"Spanakopita" spinach & feta pie, homemade filo pastry, wild greens	3200
Chargrilled Octopus, purple sweet potato, spiced crumb, turmeric and dashi sauce	5500
Charcoal chicken, barley risotto, curry leaf Chimichuri	4500
12-hour slow roasted lamb shoulder, arrack jaggery sauce, charred eggplant	9500
Fish of the Day, red lentil fava, preserved lime gel, fricassee	4500
Charred Cabbage, whipped tahini, smoked abalone mushroom, fermented hot sauce	3500
Porketta, bacon and black-eyed pea stew, sunflower seed kafteri	6500
Crispy mutton moussaka, colombo gin sauce, cheesy bechamel, parmesan	5800

ON THE SIDE

Chips, garlic oil, feta, oregano	2400
Ancient grain salad, nuts and seeds, currants, buffalo curd, pomegranate	2500
Smashed Cucumber Salad, miso caramel dressing, sesame seeds, curry leaf emulsion	2000

TO FINISH

Chocolate Baklava, brown butter ice cream, chocolate ganache, crispy filo, crystallised cashew nuts	2800
White Chocolate & Puhul Dosi Cookie (15 minutes), feta ice cream, pumpkin seeds	2650
Revani, coconut syrup cake, clotted cream, pickled dragon fruit, kataifi	2700

All prices are subject to 10% service charge + government taxes