

CAFÉ  
**LUCA**  
 Mediterranean Kitchen

Olives / Nuts - 3.5  
 Sourdough basket - 4.5

**Small Plates**

Rip & Dip - soft potato flat bread & selection of Mediterranean dips	<b>12.5</b>
Falafel - romesco sauce	<b>6.5</b>
Arayes - lamb & beef pita, mango gel	<b>7.5</b>
Charred Sweet Potato - satay cashew sauce	<b>7.5</b>
Calamari Fritti - garlic aioli	<b>11.5</b>
Burrata & Caponata - crushed smoked almond	<b>13.5</b>

**Large Plates**

Grilled Aubergine - ezme tahini, green beans, spring onion	<b>16</b>
Pea & Mint Risotto - feta	<b>16</b>
Mussels & Chorizo - harissa oil, pickled shallots, dill, sourdough	<b>17</b>
Chicken Shawarma - parsnip sauce, pickled cabbage, zhug, flat bread	<b>18</b>
Crab Tagliolini - crab, fresh egg tagliolini, cherry tomato, garlic chili butter	<b>19</b>

**From the Charcoal Grill**

Grilled Mackerel - salmoriglio sauce, apple, cucumber	<b>18</b>
Steak Picanha (300g) - peppercorn sauce	<b>28</b>
Lamb Cutlet & Veal Rump - basil puree, burnt tomato, lamb jus	<b>32</b>
Rib of Beef (600g) - spiced cafe de paris butter	<b>55</b>

**Salads & Sides**

Watermelon Crudo - feta, pistachio, basil	<b>13</b>	Chunky Chips	<b>5.5</b>
Quinoa Salad - spiced chickpea, basil, courgette, aubergine, balsamic vinaigrette	<b>12</b>	Parmesan Chips - Truffle Mayo	<b>7.5</b>
Heritage Tomato Salad - stracciatella, basil, elderflower vinaigrette	<b>10</b>	Zucchini Fritti - tartare sauce	<b>6.5</b>
Fennel Salad - orange, grapefruit, lemon vinaigrette	<b>7</b>	Tender Stem Broccoli - broccoli veloute, smoked almonds, cucumber	<b>7</b>
Green Salad - lettuce, cherry tomato, mustard vinegarettte, pangrattato	<b>7</b>	Charred Asparagus - pecorino sauce, cured egg yolk	<b>7</b>

Please make your waiter aware of any allergies.