Vegetarian / Vegan Menu Light Bites

HOMEMADE SOUP OF THE DAY + WT, CY, SP

€5.50

Fresh Homemade Soup of the Day with Fresh Baked Roll

(CAN BE VEGAN WITHOUT BAKED ROLL)

CRISP MACROOM CAPRESE SALAD + WT, MK, SP

€8.50

Golden Fried Macroom, Vegetarian Buffalo Mozzarella with Fresh Tomato, Basil Oil and Balsamic Dressing

TOMATO AND BASIL LINGUINI + WT, CY, SP, MK

€8 / €17 MAIN

Linguini Pasta Tossed with Tomato Basil Sauce, Finished with Fresh Herbs, Vegetarian Style Parmesan

(CAN BE VEGAN USING VIOLIFE VEGAN CHEESE)

COUS COUS SALAD (VEGAN) + WT, MD

€6.95 / €12 MAIN

Fresh Cous Cous and Vegetable Salad, Rocket Leaves, Finished with Wholegrain Mustard

HUMMUS (VEGAN) + WT, SE

€7.95

Traditional Tahini, Harissa Spiced and Lemon Hummus with Tomato Bread Toasts, Black Olive and Extra Virgin Olive Oil

Main Course

THAI GREEN VEGETABLE CURRY (VEGAN) + SY, TN, CY, SP

€14.50

Thai Green Coconut Curry with Basmati Rice and Poppadom

PENNE ARRABIATA + WT, CY, SP, MK

€14.95

Chilli, Cherry Tomato Sauce with Roast Vegetables, Shaved Vegetarian Style Parmesan (CAN BE VEGAN USING VIOLIFE VEGAN CHEESE)

VEGAN BURGER + WT, TN almond, SP

€16.95

Meat Free Burger Lettuce, Tomato, Onion, on a Beetroot Seeded Bun with Romesco Sauce and Sweet Potato Fries

LINGUINI PUTANESCA + 1wheat.7.9.10.12.

€14.50

Linguini Pasta Tossed with Garlic Butter, Tomato, Chilli, Spring Onion, Black Olive and Green Vegetables, Finished with Vegetarian Style Parmesan (CAN BE VEGAN WITHOUT BUTTER AND USING VEGAN CHEESE)

SCENTED RICE AND TOMATO RATATOUILLE + CY, SP

€14.50

Cumin and Sesame Scented Rice with a Tomato and Vegetable Ratatouille and Steamed Greens

ALLERGEN KEY: PN-Peanuts TN-Treenuts SE-Sesame WT-Wheat LP-Lupin EG-Egg MK-Dairy SY-Soy FH-Fish CS-Crustacean MS-Mollusc CY-Celery MD-Mustard SP-Sulphites

