

# your menu

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CHEF  
Adel Samie

## Canapes Degustation

Prawns and chorizo skewers with chermoula sauce and macadamia dukkah GF

Pork belly cubes, with apple sauce, braised cabbage. GF, DF

Mushroom and taleggio arancini with truffle mayo V

Beef brisket sliders, with slaw and mayo

Eggplant parmigiana V, GF

Cavatelli pasta, with lamb ragu, shaved pecorino cheese.

Burrata with olives tapenade heirloom tomatoes, basil pesto V, GF

Chard Grill octopus with nduja pesto potato tomato salsa and salsa verde GF

Moroccan chicken with Israeli Couscous

Pan fried scallops with white wine butter sauce, herbs GF

Italian tiramisu

Sicilian Cannoli with ricotta V



**CHEFIN**

V - vegetarian, VG - **vegan**,  
GF - gluten free, DF - dairy free

*chefin.com*