

## Feed Me Deluxe menu

Various streetfood dishes to taste and share

### ROUND 1

#### Beef Tataki

Lightly seared beef with a kaffir lime leaf kabayaki, gochugaru cream, charred padrón peppers and chive oil

#### Tuna Tataki

Thinly sliced raw tuna with green apple, cucumber, and yuzu, combined with red jalapeno, homemade sambai and tenkasu

#### Holy Guacamole

Avocado with pico de gallo, coriander, lime and tortilla chips for dipping

### ROUND 2

#### Crunchy Yuzu Chicken

Crispy tender chicken, coated in yuzu marinade, in a bright yellow curry sauce with spring onion

#### Shrimp Gyoza

Japanese pastries filled with shrimp, white cabbage, spring onion and a green curry sauce with coriander

#### Black Bean Pork Belly Skewer

Grilled pork belly with a glaze of black bean paste, hoisin and mirin, combined with spicy tenkasu balls

### ROUND 3

#### Peanut Butter-Miso Ramen

Japanese ramen in a creamy sauce of peanut butter, miso and kombu, with baby corn, bok choy and bell pepper

#### Beef Entrecôte

Grilled beef entrecôte with Thai chimichurri

*Dishes will be served as soon as they are ready*

### GRAND DESSERT €9,50 P.P.

Craving something sweet? Add a delicious selection of our desserts to your dinner for just €9.50 per person.

## Feed Me Deluxe menu - vegetarian

Various vegetarian streetfood dishes to taste and share

### ROUND 1

#### Holy Guacamole

Avocado with pico de gallo, coriander, lime and tortilla chips for dipping

#### Tostada Jackfruit Rendang

*All the flavors of our delicious rendang but vegan!*

Crispy corn tortillas with avocado and pickled red cabbage, spicy mayo and seroendeng

#### Pimientos de Padrón

Pimientos de Padrón with sea salt

### ROUND 2

#### Popcorn Cauliflower

Cauliflower in a crispy tempura coating, paired with a sweet and spicy glaze, topped with sesame and spring onion

#### Yellow Curry Vegan Gamba Katsu

Our variation on the classic Japanese dish Chicken Katsu.

Crispy vegan prawns with jasmine rice, yellow curry, pickled ginger and spring onion

#### Bimi Miso

Bimi in a miso caramel sauce with crispy peanut-chili oil

### ROUND 3

#### Peanut Butter-Miso Ramen

Japanese ramen in a creamy sauce of peanut butter, miso and kombu, with baby corn, bok choy and bell pepper

#### Corn Fritter

Crispy fried corn beignet with a poached egg, avocado, pico de gallop and chipotle mayo

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