






STARTERS:

Oysters with yuzu and blood orange dressing	12
Goan style grilled beef tongue, coconut curry, smoked horseradish cream, pickled radishes	19
 White asparagus, cashew and asparagus cream, wild garlic, toasted rice puffs	20
Tuna loin, green papaya, mangosteen sauce	21
Grilled and raw scallops with preserved gooseberry juice, vin jaune sauce, vindaloo masala	22

SIDES:

 Naan bread made with whole-wheat flour from Zelby family farm	5
Creamy potato purée	7
 Mixed leaves salad	7
 Cherry tomato salad with toasted nuts	7

MAIN COURSES:

 Golden beetroot, green chickpeas, burnt cabbage, pickled kumquats, coconut sauce, crispy okra	21
Gaspar's mum's curry with corn-fed chicken, chicken skin crumble, Goan red rice	27
Chef's fish special please ask the waiter	28
Beef hanger steak, xacuti sauce, morel mushrooms, slow cooked oxtail, ratte potatoes, leafy green salad	35

DESSERTS:

Blood orange, thyme cream, pink peppercorns	10
Banana, caramel, cardamom, cashew nuts, rhum and raisin ice cream	10