

# GODAILLERIES

*To share or not to share*

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## Starters

Crispy rice, shallot, grated coconut and rau ram - 12

Bouchot mussels, coconut-green curry sauce and Thai herbs - 14

Smoked Raw Bluefin Tuna, confit peppers, tomato consommé, pickled cherries, and tagetes oil - 15

Fried organic corn ribs, bbq shiitake/soy sauce, black sesame and herbs - 14

Crispy Soft-Boiled Egg, tuna and beef tartare, light mayonnaise, ginger gel, and trout roe - 16

Fresh & Marinated Cucumber, seasoned Greek yogurt, Taggiasca olives, preserved lemon, and cucumber "sauce" with Vadouvan - 13

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## Dishes

MFC (Mitch fried chicken), in the spirit of a Caesar salad with anchovies, smoked bacon and redcurrants - 25

Grilled octopus, pdt confit, smoked yogurt, chorizo and tomato/pepper condiment- 26

Raw, cooked and pickled vegetables, freekeh, and vegetables stock - 24

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## Desserts

Cheese plate with seasonal condiment - 14

Lemon curd / basil and lemon gel tartlet - 12

Xoco 70% chocolate ganache, crumble and coffee cream - 12

Our bread comes from Ten Belles

The list of allergens present in our dishes is available on request

Net price including service