



VAGABONDO

Dips & Cold Meze

Avocado Tzatziki 55

Yoghurt, Avocado, Garlic, Cucumber, Dill, Lemon Balm

Smoked Eggplant 60

Roasted Aubergine, Pine Nut, Golden Raisins, Coriander

Yoghurt & Charred Tomato 60

Yogurt, Garlic, Sumac

Truffle Hummus 90

Fried Chickpeas, Burnt Butter

Bread 45

Sourdough, Olive Oil, Black Garlic Butter

Salads & Starters

Greek Salad 140

Feta Mousse, Green Pepper, Heirloom Tomato, Cuca Melon, Strawberry, Shredded Tomato

Beetroot Salad 160

Goat Cheese, Candied Walnuts, Burnt Orange Segments, Baby Beetroot, Orange Vinaigrette

Lamb Skewer 165

Apple, Cucumber, Dill, Vinegar, Gelee

Stracciatella & Prosciutto 260

Balsamic Modena, Grapes, Thyme, Pistachio

Seared Scallops 180

Nduja Butter, Dill

Saganaki 245

Pan Fried Gruyere, Honey Comb, Oregano

Prawns Saganaki 160

Spicy Tomato Sauce, Ouzo, Feta Crumble, Oregano

Raw

Beef Carpaccio 190

Tuna Tonnato, Flower Capers, Kalamata Black Olive, Watercress

Amberjack & Tomato 130

Tomato Caviar, Olive, Marigold

Tuna Tartare 140

Dry Cherry Tomato, Kalamata Olive, Capers, Feta Crumble, Pine Nuts, Oregano

Smoked Octopus Carpaccio 155

Watercress, Balsamic, Fennel Chips, Dill, and Oregano Dressing

Sakoshi Bay Oyster 80 Each

Natural or Fermented Cucumber, Dill, Pomegranate

Soup

Fish Soup 110

Red Mullet, Potatoes and Carrot, Puff Black Rice, Dill Oil

Main & Pasta

Lobster Linguini 180 (price per 100g)
Lobster Bisque, Cherry Tomato Parsley, Lemon Zest

Caramelle 120
Stuffed Pasta with Caponata, Butter Sauce, Basil, Pine Nuts

Squid Ink Risotto 155
Lemon Zest, Souted Squid

Rigatoni Nduja 145
Nduja Sauce, Ricotta, Oregano

Balsamic Glazed Octopus 180
Garlic Confit, Balsamic Glaze, Sea Grapes

Blue River Prawn 250
Chickpeas, Prawns' Bisque, Bone Marrow, Tarragon

Salt-Crusted Red Snapper 800
(1kg, min 2 people available on request)
Caper Gremolata, Spinach, Crushed Potato, Lemon

Smoked Seabass 180
Corn Purée, Mint Oil, Charred Corn

Lamb Fillet 340
Parsnips Purée, Black Garlic, Pistachio Crust, Lamb Jus

Slow-Cooked Pork Belly 200
Apple Purée, Caramelized Plums, Leeks, Pork Jus

Our Prime Beef Cuts Selection

Tenderloin 300 (price per 100g)
Australian Black Angus, Roasted Garlic, Thyme

Rib Eye 320 (price per 100g)
30-Day Dry Aged Rib Eye M6

Tomahawk 220 (price per 100g)
Grass Fed Pure Black smoked Sea Salt

Sauces

Béarnaise Sauce, Salsa Verde, Lemon Sauce

Side

Sauteed Spinach 80
Olive oil, Butter, Garlic

Broccoli 60
Garlic And Almond

Crushed Potatoes 55
Garlic And Rosemary

Sauted King Mushrooms 60
Garlic and Thyme

French Fries 55
Mayo

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