

MONDIAL DINNER

STARTERS

Garlic bread 15
crusty sourdough w garlic + herb butter (v, gfo)
add cheese (v, gfo) 2

Salt + pepper calamari 19
served w rocket salad + tartare sauce

Bruschetta 18.5
crusty sourdough, diced tomato, spanish onion, feta, basil, extra virgin olive oil + balsamic vinegar (v, gfo)

Grilled haloumi cheese 17
served w lemon + rocket (v, gf)

Arancini 18
roasted pumpkin, feta + basil arancini (v)

MAINS

Salt + pepper calamari 29.5
flash fried w herbs + spices, served w tartare sauce, mixed salad + chips

Grilled fish of the day 32.5
served w chips, mixed salad + tartare sauce (gfo)

Gambas al ajillo 34
prawns sautéed in garlic, chilli, balsamic + lemon w avocado + mixed leaf salad (gf)

Slow braised lamb shoulder 35
cooked in a tomato and black olive sauce, served w green beans + baby potatoes (gf)

Souvlaki al greco 34.5
chargrilled chicken or lamb skewers, grilled pita bread w greek salad + tzatziki (gfo)

300g eye fillet steak 47
served w roast baby potatoes, green beans + your choice of sauce* (gf)

** pepper sauce (gf) / mushroom sauce (gf) / red wine jus (gf)*

SALADS

Caesar salad 25
torn baby cos, poached egg, crispy bacon, anchovies + croutons (vo, gfo)
add chicken (gfo) 5

Marinated lamb + haloumi salad 29
w roasted peppers, caramelised pumpkin + red onion w olive oil + lemon dressing (gf)

PASTA

Rigatoni puttanesca 28
sautéed tomato, olives, capers, spinach, onion, chilli, basil + anchovies in a tomato sugo (vo)

Spaghetti a la crema 30
bacon + mushrooms in a creamy garlic sauce w herbs

Spaghetti bolognese 29.5
slow cooked beef in a rich tomato sauce w torn basil

Rigatoni ragout 32
braised lamb in a rich tomato + roast garlic sauce

Spaghetti marinara 36.5
scallops, prawns + mussels in a garlic + tomato sugo

Mushroom risotto 31.5
mushroom, garlic, onion, white wine, finished w truffle oil, fresh herbs + parmesan (v, gf)

add chicken (gf) 5
add prawns (gf) 7

Beef lasagne 30
oven baked layers of pasta, creamy béchamel, slow cooked beef mince + mozzarella served w salad