



SANAFIR

Tapas & Ceviche Bar

Tapas \$6⁹⁵ each

Watermelon & Valdeon
olive oil, pumpkin seeds

Grilled Coho Salmon
wild coho, white bean puree,
tomato, cucumber

Prawn Ceviche
mango papaya salsa

Jamon y Manchego
serrano ham, quince
manchego cheese

Tuna Confit Crostini
olive tapenade, crispy shallots

Scallop Ceviche
jalapeno, gazpacho

Duck Prosciutto
pickled beets, goat cheese
fried leeks

Braised Shortrib Crostini
dates, pequinillo peppers

Smoked Squid Escabeche
ponzu, ginger garlic mushrooms

Cured Meats & Cheese \$14⁹⁵

selection of chorizo, serrano ham, duck prosciutto,
manchego and valdeon cheeses,
pickled vegetables, olives, quince paste, crostini

Mezze \$7⁹⁵ each

Tandoori Prawn
grilled tandoori spiced prawns,
chickpea, arugula salad

Mediterranean Ribs
olive oil, parmesan, espelette
lime, crisp fried herbs

Black Pepper Calamari
wok fried, cracked black pepper
lime aioli

Spinach Falafel
garlic tahini, tabbouleh

Patatas Bravas
crispy smashed fingerling potatoes
spicy chili-tomato sauce

Ling Cod Pakora
spiced chickpea fritter
cucumber salad

Chicken, Chorizo & Poached Egg Salad
caramelized onions
paprika honey vinaigrette

Lamb Kofta
mint & parsley
couscous

Grilled Octopus
crushed potato, mussels, chilies
chorizo, cauliflower, olive oil

Quinoa Salad
roasted root vegetables
roasted garlic balsamic vinaigrette

Balgarbi Ribs
tabbouleh salad
hand torn mint

Ahi Tuna
roasted cauliflower, bacon, olives
mustard vinaigrette

mezze platter

\$24⁹⁵ per person (minimum 2 people)

mediterranean ribs, lamb kofta, black pepper calamari
grilled tandoori tiger prawns, braised shortrib crostini
tuna confit crostini, watermelon & valdeon salad

Mussels & Clams

Yellow Curry Mussels coconut milk, lime 15⁹⁵

Roasted Garlic & Tomato Clams grilled chorizo, fresh peas 15⁹⁵

Moroccan Mussel & Clams merguez sausage, dates, root vegetables 16⁹⁵

Curries

Butter Chicken 15⁹⁵

Vindaloo Prawns 17⁹⁵

Sweet Potato Korma 13⁹⁵

served with mango chutney, cucumber raita, pappadum

Large Plates

Whole Fried Trout thai curry coconut broth 20⁹⁵

Lamb Tagine braised lamb, tomatoes, dates, sumac, roasted garlic 16⁹⁵

Egyptian Spiced Striploin cauliflower puree, roasted tomato & eggplant, maderia jus 20⁹⁵

Paella Valencia grilled tiger prawn, mussels, chicken, chorizo 19⁹⁵

Coho Salmon fingerling potato, braised greens, coconut yellow curry 21⁹⁵

Vegetarian Mushroom Risotto mixed wild mushrooms, farro, mushroom jus 14⁹⁵

Sides

Grilled Naan Bread Hummus, garlic confit, mixed olives 6⁹⁵

Fattoush Salad tomato, cucumber, mint, lemon, olive oil 8⁹⁵

Fried Brussel Sprouts & Cauliflower chili, parmigian and lime 9⁹⁵

Vegetable Pakora sweet chili dipping sauce 7⁹⁵