

# global cafe kitchen

## evening menu

### starters/light bites

soup of the day with toasted  
sourdough £3.5

tempura leaves with soy garlic and  
ginger dipping sauce £4

crispy fried aubergine, miel de  
canas, vegan labneh and wild  
oregano £6

flat-bread served w/ marinated  
tomatoes, olives and today's freshly  
made dip £4.5

### mains

marinated halloumi and tabouleh  
salad with fresh pomegranate  
moroccan mint, dill and pomegranate  
molasses dressing £9

parippu: fragrant sri lankan dahl  
served with basmati rice, flatbread  
and toasted coconut £8

rendang: spicy indonesian coconut  
curry with aubergines, courgettes,  
peppers and chickpeas £11

tempura wild mushroom burger with  
asian slaw, sriracha and pickles.  
Served with fries and kewpie mayo  
£9

penne with freshly made vegan pesto  
genovese with zaytoun extra virgin  
olive oil. optional parmesan £8

### sides

seasonal chefs salad with house  
dressing £4

hand cut fries with chilli jam and  
vegan aioli or  
dirty fries dressed in pink  
beetroot aioli, topped with toasted  
seeds £3

### add

extra avocado, nuts, olives, beetroot,  
houmous, feta £1 each  
falafel or halloumi £2  
to any of the dishes

for ALLERGENS please ask  
all dishes can be made vegan upon  
request

