LUNCH BY BLANCHE

WEEK #48• SERVED MONDAY - FRIDAY 11.30 • 14.00
INCLUDING SALAD, SOUP, HOME BAKED BREAD, COFFEE & CAKE

WEEKLY

JARDINEIRA DE VITELA 169:-
Tender slices of veal, roasted potatoes, carrots and green pea puree, with a rich tomato sauce with garlic, onions & aromatic herbs (CE,S,MP)

KOTOPOULO SOUVLAKI 169:-
Greek-style marinated chicken thighs, served with roasted potatoes, lemon, tzatziki and a side of tomato onion salad (MP,L)

PESCE ALL'ACQUA PAZZA 179:-
Italian-style fish gently poached in a light Mediterranean broth served with roasted cherry tomatoes, potatoes and autumn vegetables & a basil pesto (F,S)

PATANISCAS DE LEGUMES 159:-
Traditional Portuguese-inspired vegetable fritters served with gremolata, garlic sauce and a side salad (G,E,MP)
(Gluten free on demand)

VEGETARIAN MOUSSAKA 159:-
Greek-style vegetarian moussaka layered with roasted aubergine, potatoes and courgettes, filled with a rich tomato and lentil sauce, finished with creamy béchamel & parmesan cheese (G,MP,E,CE)

VEAL POLPETTE 179:-
With tomato sauce, herbs & linguine *(GL,S,L)*

DESSERTLY

CRÈME BRÛLÉE 105:-
Classic vanilla Crème Brûlée with a crisp & caramelized top (L,MP,E)

WE WORK WITH CAREFULLY SELECTED INGREDIENTS
Please let us know if you have any allergies or dietary preferences.
We're happy to adjust dishes where possible - just let us know!

{GL} Gluten	*{C} Crustaceans*	*{E} Egg*	*{VE} Vegan*	*{LE} Legumes*
{L} Lactose	*{F} Fish*	*{SE} Sesame*	*{S} Sulphites*	*{MP}Milk Protein*
{N} Nuts	*{MO} Molluscs*	*{V} Vegetarian*	*{SP} Spicy*	*{CE} Celery*