

CLUBS CLUB

Small Bites

Nobashi Shrimp, Kimchi Emulsion, Green Onion €12

Crispy Japanese-style shrimp served with a punchy, fermented Korean chilli emulsion and fresh green onion for brightness. (1A,4,5D,7,12,13)

Olive & Anchovy Skewers, Smoked Almonds €9

A savoury Mediterranean bite—briny olives and anchovies skewered and served alongside smoky, roasted almonds. (3A,8)

Fried Padron, Ajo Blanco Sauce €9

Mild blistered peppers with a creamy Spanish garlic and almond dip—a summer tapas classic. (1A,3A,4)

Jamón Ibérico with House-Pickled Cucumber €14

Premium cured ham paired with bright, house-pickled cucumber for balance and contrast. (13)

Fermented Black Bean Vegetable Spring Rolls, Nuoc Cham €12

Crispy vegetable rolls packed with umami-rich black bean, served with a tangy Vietnamese dipping sauce. (1A,10,11,13)

Grilled House Focaccia with Tomato-Chilli-Mint-Pecorino Pesto €7

Warm, fluffy focaccia topped with a vibrant and herby house-made pesto. (1A,3A,4)

Tamburro Burrata with Gooseberry Chutney & Grilled Focaccia €13

Creamy burrata paired with tangy, seasonal gooseberry chutney and warm focaccia. (1A,4,13)

‘Reuben’ Croquette – Pastrami, Provolone, Russian Dressing & Sauerkraut €12

A playful twist on the classic Reuben sandwich in croquette form—rich, crunchy, and packed with flavour. (1A,4,7,12,13)

Yakitori-Glazed Chicken Skewers, Pickled Daikon €12

Sweet and savoury grilled chicken skewers with crisp, sharp daikon pickle for contrast. (10,13)

Fried Pickles with Fermented Chilli Mayo €9

Tangy, crispy pickles served with a spicy, fermented chilli mayo—a bar snack favourite with a twist. (1A,4,7,12,13)

Baba Ghanoush with Crispbreads €12

Smoky, creamy aubergine dip with crunchy, spiced crispbreads—Middle Eastern comfort. (1A,11)

Slow-Roast Smoked Brisket Pasties, Tabasco Buttermilk Sauce €14

Rich, tender brisket wrapped in flaky pastry, served with a creamy-spicy buttermilk dipping sauce.

Chips & Aioli €7

Golden, crisp fries with rich garlic aioli—simple, satisfying, and essential. (7,12,13)

ALLERGENS: 1 Gluten (A-Wheat, B- Spelt K-Khorasan, D-Rye, E-Barley F-Oats), 2 Peanuts, 3 Nuts (A-Almonds, B-Hazelnuts, C-Cashews, D-Pecans, E-Brazil, F- Pistachio, G-Macadamia, H-Walnut), 4 Milk, 5 Crustaceans (A-Crab, B- Lobster, C-Crayfish, D-Shrimp), 6 Mollusc, 7 Eggs, 8 Fish, 9 Celery, 10 Soya, 11 Sesame Seeds, 12 Mustard, 13 Sulphur Dioxide & Sulphites, 14 Lupin