

calabro

DINNER MENU

\$55 PER PERSON

STARTER

CHARRED OCTOPUS DF

warm tabbouleh with chorizo, roasted pepper sauce,
fennel and apple salad

or

PHYLLO BAKED FETA VG N

herb oil, pistachio, lemon honey

MAINS

SMOKED CHILI ROASTED CHICKEN DF GF

chili spice blend, stewed gigante beans with golden apricot and pickled
carrot, shakshuka sauce, pomegranate molasses

or

PAN SEARED SALMON

lemon herb orzo, urfa pepper labneh

