



# Tapas • starters

- Warm bread & garlic butter  
2.00 €

## HOT

- Flambéed wild king prawns (GF) 9.99 €
- Local wild boar stew (GF) 8.99 €
- Local calamari fritti 9.99 €
- Iberian sticky ribs 9.99 €
- Seared tuna (GF) 9.99 €
- Seared salmon (GF) 9.99 €
- BA mini beef burger & bun (\*) 8.99 €
- Vegan mini burger & bun (VE/\*) 8.99 €
- BA sirloin strip (\*) 12.99 €
- Homemade mini lasagna 8.99 €
- Mini aubergine parmigiana (V/GF) 8.99 €
- Battered hake 9.99 €
- Skin on chips & aioli (V/GF) 3.99 €

## COLD

- Grilled goat cheese, walnuts & honey (V/GF) 8.99 €
- Wild king prawns & aioli (GF) 9.99 €
- Bruschetta & burrata (V/\*) 8.99 €
- Salmon pâté (\*) 8.99 €
- Spicy lentil avocado garlic salad (VE/GF) 8.99 €
- Local octopus carpaccio (GF) 8.99 €
- BA beef carpaccio (GF) 12.99 €
- Mixed salad (VE/GF) 3.99 €
- Artisan cheese carrot, pear, pecan salad (V/GF) 8.99 €

- Any 3 for - 25.00 €
- Crostini mixed platter - 15.00 €
- Mixed tapas platter - 25.00 €
- Grazing cheese board platter (V) - 25.00 €
- Mixed cured meat platter - 25.00 €

(V) Vegetarian / (VE) Vegan / (GF) Gluten Free /  
(\*) Gluten Freen Upon Request

*100% homemade with love!*





# Main courses

## MAINS

- Chicken breast, lemon & taragon (GF) 16.99 €
- Sticky ribs 18.99 €
- Local wild boar stew (GF) 16.99 €
- Pie of the day 16.99 €
- Seared tuna (GF) 18.99 €
- Seared salmon (GF) 18.99 €
- BA beef burger & bun (\*) 16.99 €
- Vegan burger & bun (VE/\*\*) 16.99 €
- BA sirloin steak & onion rings (\*) 29.99 €
- Wild giant king prawn & aioli (GF) 29.99 €

### Served with:

- › Skin on chips & salad (V/GF), or,
- › Chicca's organic salads (V/GF), or,
- › Mash potato & veg (V/GF)

- Homemade lasagna & salad 16.99 €
- Aubergine parmigiana & salad (V/GF) 16.99 €

## AMAZING SALADS

Please ask

## SHARING PLATTERS (x2)

- Mixed meat sharing platter (GF) 50.00 €
- Mixed fish sharing platter (GF) 50.00 €
- Mixed vegetarian / vegan sharing platter (V/GF) 50.00 €
- Tomahawk steak sharing platter (GF) 69.00 €
- Surf & turf sharing platter (GF) 59.00 €

### Extras

- › Artisan bread, olive oil, salt, reduced balsamic (V) 2.00 €
- › Gluten free bread, olive oil, salt, reduced balsamic (V/GF) 2.00 €
- › Aioli (V/GF) 1.00 €
- › Butter (V/GF) 1.00 €

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# Desserts

**ALL - 6.99 € (each)**

- White chocolate & raspberry shortcake (V)
- Chocolate brownie (V)
- Pecan pie (V)
- Apple crumble (V)
- Hot chocolate molten center cake (V)
- Hot chocolate molten center cake & peanut butter & sea salt (V)
- Hot chocolate molten center cake & pistachio butter & sea salt (V)
- Lemon meringue pie (V)
- Pavlova (V/GF)
- Vegan dessert of the day (VE)
- Pumpkin & almond cake (V/GF)
- Roast mango tart (V)
- Lemon & raspberry tart (V)
- Roast strawberry & passion fruit tart (V)
- 85% Cocoa soud chocolate & pistachio tart (V)
- Grand dessert platter - 30.00 €

Please ask *today's special!*

## BEVERAGES

- |              |        |                  |        |
|--------------|--------|------------------|--------|
| • Espresso   | 1.50 € | • Galão          | 2.00 € |
| • Americano  | 2.00 € | • Café & Panna   | 3.00 € |
| • Flat white | 2.00 € | • Hot Chocolate  | 2.00 € |
| • Double     | 3.00 € | • Teas           | 2.00 € |
| • Cappuccino | 2.00 € | • Licquor coffee | 8.99 € |

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