

ALIBI

BAR & DINING

A LA
CARTE



A LA CARTE

STARTERS

Crispy Mammoth green olives, stuffed with feta	14
Padron and parmesan croquettes (3)	18
Focaccia with black garlic, confit tomato, wakame and ricotta	12
Traditional Spanish tortilla, garlic aioli	16
Roasted mushrooms, Pedro Ximenez garlic sauce	18
Spanakopita, a buttery filo with wild greens, fresh cheese, sesame, nigella seed and lemon ash	19

MAINS

Cacio e Pepe, a Roman pasta made with parmesan cheese and Kampton white pepper	25
Cotoletta parmigiana, crumbed chicken fillet, with a rich tomato sugo and parmesan	32
Slow braised meatballs on soft polenta with Salsa de Almendras	36
Fried eggplant with Agrodolce fig caramel and toasted hazelnuts	27
Pumpkin risotto, Milanese topped with pickled pumpkin and parmesan	23
Salted stuffed cabbage with spiced beef braised in a sweet and sour tomato broth, brown butter pine nuts	25
Squid and saffron stew cooked with fresh lemon, olives and Sambuca, drizzled with gremolata	35
Traditional lasagne, layers of rich slow cooked bolognese and creamy Béchamel	27

SALADS & SIDES

Caesar cos salad, crouton, parmesan	19
Charred broccolini, pickled radicchio, roasted hazelnuts, orange and aged balsamic vinaigrette	16
Patatas bravas, crispy Sebago potatoes, tossed through a smokey chilli sauce, topped with garlic aioli	15
Slow roasted pumpkin wedge, a sharp pomegranate glaze, almond romesco and toasted pepitas	19

DESSERTS

Quince filled doughnuts	15
Smith & Daughters tiramisu	18
Sangria crumble with saffron custard	16