

CARNIVORE

Kanta Burger

120gr beef burger, bok choy, grilled tomato, caramelized onions and black garlic & pepper sauce // 49

Rumps teak Souvlaki

Skewered rumpsteak on a seared tortilla, coriander, parsley, red onions and roasted pine nuts. Your choice of tahini or tzatziki // 55

Veal Sirloin Bresaola

Veal sirloin pickled slowly in wine and spices, soft smoked mozzarella, aged balsamic vinegar pearls and garden cress // 57

"Thai" Sirloin

Seared slices of beef sirloin, Asian root vegetables salad and the chef's "Thai" dressing // 65

Lamb chops

Lamb chops coated with pistachios and almonds, asparagus wrapped in lamb "bacon" in a Drambuie sauce // 81

IT'S ALL FRESH

Kanta Wedges / Potato Wedges with smoked paprika, served with cherry tomatoes and basil Aioli // 26

"Kanta Dipping" / "Yona" tahini, cauliflower "Tabbouleh". Grated tomatoes, roasted pine nuts and olive oil. Served with two warm mini-pitas // 31

Tomatina / Fresh cherry tomatoes, coriander and basil leaves, baby radish, Kalamata olives, focaccia croutons and feta cheese // 47

Baby Spinach Salad / Baby spinach leaves, rocket, chickpeas, Kalamata olives, roasted purple potato, pickled lemon. Your choice of smoked mozzarella or Spanish "Ortiz" tuna // 48

Caesar Salad / Seared chicken breast strips, arabic and romaine lettuce, artichokes, focaccia croutons, red onion, Caesar dressing & parmesan // 53

Courgette Flowers / Crispy courgette flowers stuffed with mushrooms and manchego, served on a bed of rocket and green chilli vinaigrette // 57

FRESH AND WARM

Market Vegetable Focaccia / Chard, zucchini, portobello mushrooms, tomatoes, basil, feta cheese and olive oil // 47

Beetroot Pizzeta / Blue cheese béchamel sauce, chard, roasted beetroots, parmesan and balsamic vinegar // 48

Focaccia Chucksteak Sandwich / A warm focaccia, slow roasted chuck steak, spinach leaves, shimeji mushrooms. Served with cornichons and mustard // 53

Lamb Pizza / Roasted lamb shoulder, Turkish spinach, mushrooms, roasted shallots, lamb jus and parmesan // 61

OCEAN'S TREASURE

Fisherman's Passion / Grilled fish kebabs, with herbs and pistachios served on tahini, burnt eggplant cream and tomato seeds // 54

Shrimp Risotto / Seared shrimp, served on a bed of pumpkin and za'atar risotto, king oyster mushrooms and a mushroom broth // 67

DINE





K A N T A

DRINK'N'DINE

SWEETS

Gianduja Brulee

Crème Brulee, hazelnut ice cream,
and cocoa tuille
with sea salt // 38

American Banana Pie

Oat crumble, salted caramel and fresh banana
filling' served with peanut and chocolate
ice cream // 41

Cremo Mango

Mango cream, milk chocolate and caramel
mousse, praline biscuit, a caramel glaze and
coconut flakes // 41

Cheeky Raspberry

White chocolate biscuit, mango confit,
strawberry confit, vanilla mousse, yoghurt
cream, beetroot meringue and a
basil-and-mint sauce // 42

Heartbreaker

Cookies-and-cream mousse, 65% cocoa dark
chocolate mousse and cream, cocoa and
hazelnut biscuit, pistachio ganache and
passionfruit cheesecake ice cream // 43