

meet menu

BITES

Daily focaccia 4

90% hydration focaccia with guindillas and leek butter

Beetroot carpaccio 7

Roasted beetroot carpaccio / walnut cream / coal charred eggplant puree / leek oil / mandolin salt

Crispy gordal olives 8

Gordal olives in panko / lemon mayo / miso garlic parmesan / chives

Carrot croquettes 8

Buttery carrot filling in panko / gochujang mango mayo / carrot greens

STARTERS

Romesco leeks 12

Coal charred leeks / romesco / herby leek oil / pickled red onion / brown butter walnuts / chives

Mango chipotle cauliflower wings 10

Mango chipotle sweet chili glaze / crispy cauliflower pieces / avocado parsley mayo / crispy cauliflower leaves

Sea watermelon tartare 12

Baked and marinated sea watermelon / rice chips / furikake / avocado parsley mayo / chives

Cilantro lime corn ribs 10

Fried corn ribs / cilantro lime salsa / parmesan / cilantro leaves / smokey bacn' mayo

MAINS

Meet benedict 18

Potato hash brown / spinach / tomato jam / bacn' / tofu omelette / pickled red onion / leek and dill hollandaise / garlic and onion crunch / chives

Tofu salm'n Vietnamese fresh rolls 20

Tofu salmn' / lemongrass pickled carrot / cucumber / grilled avocado / mango / cilantro / lettuce wrapped in rice paper.
Served with chili peanut butter sauce

Eggplant schnitzel red curry 21

Red curry / eggplant schnitzel / pickled red onion.
Served with jasmine rice

Birria tacos 21

Jackfruit birria / 'cheese' / corn tortilla.
Served with cilantro lime salsa / birria sauce / herbs

Meet burger 22

Brioche / beyond meat / smokey bacn' mayo / lettuce / bacon / caramelised onion / pickles / tomato.
Served in meet cheese sauce with potato fries and smokey bacn' mayo

Lemongrass corn dumplings 19

Lemongrass corn filling / creamy sesame sauce / chili oil / cilantro

DESSERTS

Salted caramel espresso brownie 8

Biscoff cheesecake 8

cocktail menu

All our cocktails are prepared with homemade syrups, infusions, oils, and bitters.

YEAR ROUND COCKTAILS

Luminor 11

Dark Rum, Frangelico, Cointreau, orange, lime, chocolate bitters, almond yoghurt clarified

Passion flower 11

Brown sugar tequila, pineapple, passion fruit syrup, lemon, hibiscus tea vodka

Passerine 11

Craft Gin, Lillet Blanc, Suze Gentian liqueur, vanilla, orange bitters

The way 12

Peanut butter fat washed bourbon, banana bitters, sugar

SUMMER SEASON COCKTAILS

Solstice 11

Green tea gin, cointreau, lime, sugar, coconut, raspberry foam

Feels Right 11

Citrus vodka, mango juice, orange vanilla syrup, vermouth

Xià 11

White rum, salted Shiso vanilla syrup, peach juice, soju, lime

Live Well 12

Tomato infused tequila, cachaca, strawberry syrup, grapefruit, parsley oil, tomato and strawberry dust

MOCKTAILS

Sand and sky 11

0.0 Verdejo, mango syrup, lime, orange, coconut foam

Solaris 11

Grapefruit infused 0.0 gin, lemon, orange, vanilla, hibiscus drops

The wilds 11

Banana, black pepper & rosemary syrup, lime, oolong tea, pineapple

to drink

Wines and house drinks

House drinks

- Water 2
- Fresh orange juice 5
- House lemonade 6
- House Iced-tea 7
- Shaken cream espresso 7
- Black & Blue matcha 7

Craftbeer

- Pilsner 3Monos Malaga 5
- IPA 3Monos Malaga 5
- Non-alcoholic beer 3

Whitewines

- Verdejo Viña Eguia Rueda 2025 5 / 20
- Godello Viña Eguia Castilla y Leon 2025 6 / 24
- Viura Muriel Gran Reserva Rioja 2015 - / 40
- Verdejo Meraldis Rueda 2022 Vinificación Integral Crianza de 22 meses - / 45

Redwines

- Crianza Viña Eguia Rioja 2022 5 / 20
- Tempranillo Mazuelo Viña Eguia Rioja 2024 6 / 24
- Garnacha Muriel Gran Reserva Rioja 2011 - / 40
- Tempranillo Verdejo Pisuerga Castilla y Leon 2023 barrel aged 11 months - / 55

Frizzante

- Verdejo Dolce Bianco Cuatro Rayas Castilla y Leon 6 / 24

Semi-sweet

- Verdejo Pámpana Cuatro Rayas Rueda 6 / 24

Non-Alcoholic

- Verdejo Cuatro Rayas dealcoholised 6 / 24

Cava

- Xénius Brut Nature 5 / 20
- Vilarnau Rose Delicat Vintage 2022 - / 40

Vermut

- 61 Verdejo 7 / 28
- 61 Tempranillo 7 / 28