

SAFFRON & FIRE



MENU

CAMP KERALA

3 SIDES

1 STARTER

FOR THE TABLE

BREAD

Cultured butter

BURNT ONION SALAD

Pomegranate (VGN, GF)

WHIPPED FETA

Charred peaches (VGN, GF)

OYSTER MUSHROOMS

Cured egg yolk (VE, GF)

HUMMUS

Urfa chilli butter (VGN, GF)

CRISPY POTATOES

Saffron aioli

FINE GREEN BEANS

Fire roasted piquillo peppers
(VGN, GF)

BIODYNAMIC SALAD

(VGN, GF)

SUPERFOOD SLAW

(VGN, GF)

2 SMOKE & FLAME

FARMED, FISHED & FORAGED

CHARRED HEARTH

VEGETABLES

Tahini, pomegranate seeds
(VE, GF)

TUNA

Wild herb romesco (GF)

WOODFIRED PRAWNS

Fresh curry leaf oil, saffron
(GF)

BUTTERFLIED

SEABASS

Sauce Bilbaina

SECRETO PORK

Confit garlic & rosemary oil
(GF)

BRICK CHICKEN

Wild garlic salsa verde (GF)

45-DAY AGED RIBEYE

Béarnaise butter (GF)

(VE) - VEGETARIAN

(VGN) - VEGAN

(GF) - GLUTEN FREE

Please speak to one of our servers if you have a food allergy or intolerance. Our food is prepared in a kitchen that contains nuts and flour as well as other allergens. Our utmost care goes in to preparing our fish dishes but there may still be traces of small bones.