

## to start with

**Soup of the day**, *following the chef inspiration* {v} **25\***

**Roots mezzeh**, *beetroot hummus – muhammara – spicy labneh – Levantine chips* {vg} **35\***

**Garden greens**, *house blend greens – carrot and zucchini crudo* {vg} **32\***

**Mediterranean bowl**, *tabbouleh – avocado – harvest greens – Kenya beans – vinaigrette* {vg} **45**

**Form Caesar**, *baby gem lettuce – croutons – shaved Grana Padano* {v} **38\***

Add grilled chicken **18**    Add grilled salmon **22**

## mains

**Slow cooked lamb shoulder**, *polenta – Provençal ratatouille* **80**

**Marinated cornish hen**, *biryani basmati rice – raita* **65\***

**Atlantic salmon**, *young vegetable tagine – couscous – Harissa oil* **84\***

**Spaghetti chitarra**, *cherry tomato sauce – basil – chili – Parmigiano Reggiano* {v} **40**

## between two slices

**FORM corn tacos**, *mushroom – butternut squash – feta – red slaw – avocado – tomato salsa* {vg} **40\***

**Roots sliders**, *grass-fed Angus – cheddar cheese – roots sauce* **48**

**The club**, *pulled roasted chicken – smoked turkey – Swiss cheese – farm eggs – lettuce – ripe tomato* **38\***

**Cabo quesadilla**, *grilled chicken – mix cheese – jalapenos – tomato salsa – guacamole* **40\***

## by my side

*Hand-cut fries* {vg} **18**

*Chickpea fries* {vg} **18**

*Mesclun mix* {vg} **18**

*Ratatouille* {vg} **18**

## on a sweet note

**Chocolate-avocado ganache**, *spicy peanuts – gold leaves*{v} **25**

**Raspberry cheesecake**, *granola – toasted coconut* **25**

**French toast**, *Chantilly – pastry cream – fresh fruits* **25**

Selection of ice creams and sorbets **8**

\*Items available for Business Lunch package **65**  
*Starter – main or sandwich – bottle of water*

all prices include 7% municipality fee, 10% service charge and 5% vat  
**gluten free** {gf}            **vegan** {vg}            **vegetarian** {v}

This is where rustic meets contemporary.  
Where every dish is bold yet grounded in simplicity.  
And every recipe unexpectedly delicious.  
This is where beautiful food is born.

roots  
kitchen by parlour