

# SANDOS

*Made fresh to order with dough that has proofed for at least 78 hours.  
Trust us, it's more than just your average sandwich.*

## **Amalfi (v)**

*Filone mozzarella, tomato, fresh basil & a drizzle of olive oil - 75  
Add Prosciutto +45*

## **San Marco (v)**

*Oven-roasted spicy aubergine, cream of truffle & fresh tomato - 95  
Add Prosciutto +45*

## **Firenze**

*Cremsola, chorizo, hot honey & fresh tomato - 125*

## **Como**

*Mortadella, cream of pistachio, filone mozzarella & chopped pistachios - 120  
Swap out filone for burrata +55*

## **Cinque Terra**

*Prosciutto, semi-aged pecorino cheese, cream of truffle & rocket - 150*

## **Sicily (v)**

*Roasted cherry tomatoes, basil pesto, roasted aubergine & rocket - 85  
Add filone mozzarella +35*

## **Lamb Sando**

*Slow-roast lamb, roasted aubergine & tzatziki, served with fresh chili on the side - 155*

## SANDOS

### **The Steak Sando**

*Frankie Fenner rump steak cooked in butter, garlic & thyme, served with roasted cherry tomatoes, rocket, parmesan, homemade aioli & fresh chimmichuri - 145*

### **Portobello Sando (v)**

*Portobello mushrooms roasted with thyme & garlic, oven-roasted cherry tomatoes, rocket, a sprinkle of Maldon salt & parmesan - 95*

### **The Bourdain Sando**

*Fried mortadella, provolone cheese, homemade aioli & Dijon mustard - 145*

## SALADS

### **Burrata Caprese Salad**

*Exotic heirloom tomatoes, burrata, fresh basil & a drizzle of olive oil - 175*

### **Beef Tagliata**

*Thinly sliced fillet steak served on a bed of rocket, with parmesan shavings, a sprinkle of Maldon salt, black pepper & a drizzle of olive oil. Served cold - 155*

## SNACKS

*Vegan & vegetarian option available, please ask your waitron. All bruschetta made on our freshly baked homemade focaccia, served with a little bit of burrata & an assortment of toppings.*

Lightly salted potato crisps - 35

Imported Spanish Olives - 85

Gilda Tapa - 95

Bruschetta Platter (6 pieces) - 95

Bruschetta Platter (12 pieces) - 185

Charcuterie for one - 190

Charcuterie for two - 350

