

Esther Courtyard



SNACKS

Te Kouma oysters, beetroot mignonette	7ea
Lamb souvlaki, garlic toum, lemon	8ea
Chorizo manchego croquettes	8ea
Ortiz anchovies on toast	8ea
Marinated olives	10
Duck fat fries	16
Prosciutto san Danielle (50g), pickles	16
Coppa di Parma (50g), pickles	19
Flat bread, hummus, dukkah, crispy chickpea, chilli oil	22

PIZZETTA

Confit garlic, rosemary, ricotta, honey, pine nuts	22
Tomato, mozzarella, basil	22
Pancetta, pecorino, spinach, black pepper	24
Asparagus, ricotta, mint, pistachio	25
Nduja, taleggio, fennel pollen, gremolata <i>'Chef's Pick'</i>	29

GELATO & SORBET

Cherry sorbet, pistachio	14
Lemon sorbet	14
Pistachio gelato	14

COCKTAILS

CAPRI Gin, Pink Peppercorn, Tomato, Mint	17
CORFU Vodka, Strawberry, Basil, Honey	18
VENICE Tequila, Aperol, Rosa, Grapefruit	18
DUBROVNIK Vodka, Lavender, Blueberry, Rosemary	19
IBIZA Albarino, Bergamont, Grapefruit, Gold	20
ST. TROPEZ Gin, Lillet Rosé, Rhubarb <i>Pink Negroni</i>	22

WINE

Languedoc, FRA Picpoul de Pinet	14
Veneto, ITA 'Extra Dry' Prosecco	15
Friuli, ITA Pinot Grigio	15
Chablis, FRA Chardonnay	25
Provence, FRA Rosé	15
Beaujolais, FRA Gamay Noir <i>Chilled</i>	16

APÉRITIF

Campari Spritz	15
Limoncello Soda	10
White Port Tonic	13
Cynar Mediterranean Tonic	11
Amaro Montenegro Ginger Ale	12