



# **COCKTAILS**

**& Mocktails**

## Signature Cocktails

### THE TWILIGHT NEGRONI

14

Gin • Campari • Sweet Vermouth • Kahlua • Cointreau • Cherry Syrup

*In a remote and mysterious village nestled in the Italian mountains, there was an ancient tavern called "La Luna Oscura." The bartender, an enigmatic man named Abraham, was known for his unique cocktails.*

*One full moon night, Abraham decided to reinvent the classic Negroni. He began with gin, red vermouth, and Campari. Then, he added a dark coffee liqueur obtained from a hidden monastery, a vibrant orange liqueur purchased at a secret bazaar in Marrakech, and a touch of cherry syrup distilled from ancient recipes.*

*The "Twilight Negroni" was born, with a deep and mysterious flavor, perfect for the enigmatic atmosphere of "La Luna Oscura." Customers who tried it felt they were drinking an ancient secret, sharing a magical moment in that hidden tavern among the mountains.*

### GOLDEN SUN

13

Peach • Apple • Pineapple • Cava

*In the heart of a sun-kissed land, where peaches blush and apples gleam, a lonely little girl danced through the trees, whispering secrets to the pineapples swaying nearby.*

*One warm afternoon, the little girl was running through the orchard concocted a jubilant elixir—a blend of their finest fruits, ripe by the sun and adorned with bubbles from the sky.*

*As the golden liquid flowed, laughter filled the air, and for a fleeting moment, time paused to savor the magic of their creation. And so amidst the rustle of leaves and the sparkle of sunlight, the Orchard's Joy was born, a testament to the harmony of nature's bounty.*

### THE SECRET CONCLAVE

13

Orange marmalade • Gin • Fresh Lemon

*In a hidden speakeasy beneath the bustling city, a legendary drink is quietly whispered about. Born from secret meetings of a forgotten era, it blends revolution whispers with the clinking of glasses.*

*Created by the mysterious "Citrus Alchemist," the drink starts with the finest gin, infused with bitter oranges harvested under a waning moon. A dollop of orange jam, a relic from clandestine mixologists, is added.*

*The result? A tantalizing blend of juniper and citrus, leaving patrons longing for more and whispering about its origins. They call it "The Secret Conclave," a tribute to its elusive nature and historic gatherings.*



## Signature Cocktails

### SUNSET SERENADE

14

Dark Rum • Fresh Lime • Passion Fruit • Orange • Falernum

*In the heart of the Caribbean, there's a hidden cove known to only a few. Here, amidst vibrant tropical flowers, a humble bartender crafts a cocktail capturing the essence of paradise.*

*Legend has it that the "Sunset Serenade" was born from a chance encounter between a weary traveler and the island's native flavors.*

*With a base of dark rum, aged to perfection in oak barrels, it creates a symphony of taste. The tartness of freshly squeezed passion fruit mingles with bright orange juice, painting the palate with tropical sunshine.*

*The falernum syrup, infused with hints of ginger, clove, and almond, adds a subtle complexity, reminiscent of the island's lush foliage and exotic spices.*

*As the sun dips below the horizon, casting a kaleidoscope of colors across the sky, locals and visitors gather to sip on this elixir. Each sip a journey, each glass a celebration of the magic when flavors collide and dreams take flight.*

*Raise your glass to the Sunset Serenade, a testament to the beauty of the Caribbean and the artistry of its people. Cheers to life's sweetest moments, shared with friends old and new, under the gentle glow of a tropical twilight.*

### THE PINK FOREST FIZZ

13

Pink Gin • Fresh Lemon • Agave • Mix Of Berries • Egg White

*In an old bar in a lost city, a mixologist crafted his latest creation. He poured pink gin into a shaker, its hue catching the soft bar lights. A splash of freshly squeezed lime juice followed, tangy and vibrant. A drizzle of agave syrup added golden sweetness to the citrus.*

*With precision, he added a handful of wild berries. The shaker clinked as he separated an egg white and let it cascade into the mix. After a quick shake, the colors swirled harmoniously, and the Pink Forest Fizz was born.*

*As he poured the drink into a chilled glass, the aroma of juniper and berries filled the air, attracting nearby customers. He adorned it with a sprig of fresh mint. With each sip, the drinker was transported to a serene forest, where lime mingled with the sweetness of berries and the egg white added a velvety touch.*

*The Pink Forest Fizz became an instant hit, a testament to the mixologist's art and the allure of a cocktail that captured the essence of nature in every drop.*



**CRUSH ELIXIR** 13

Vodka • Fresh Lime •  
Cucumber • Ginger • Amaretto

*It began with a traveler, a friend whose journeys across distant lands birthed rumors of a concoction like no other. They called it the Crush Elixir. He poured a generous amount of vodka into a shaker. Without a second's hesitation he added delicate slices of cucumber, which fresh smell immediately took over the place.*

*Then came the ginger syrup, a sweet but fiery elixir that promised a hint of danger with every sip. Finally, he measured out a splash of Italicus, whose citrus notes danced tantalizingly with the other ingredients.*

*As I stirred the concoction, the atmosphere seemed to change, everything was fine. This wasn't just a drink; it was a potion, a mixture of desires and regrets, served in a crystal glass.*

*The first sip was like diving into the depths of the unknown. The vodka burned, the cucumber cooled, the ginger lit, and the Amaretto whispered secrets that only the drinker could hear.*

*Each sip told a story: a story of longing and loss, of joy and sadness. It was a cocktail of contradictions, a reflection of life itself.*

*And when the last drop disappeared, leaving only the memory of its taste on the tongue, the drinker had to choose: drown in the darkness of the night or embrace the light of a new dawn. Raise your glass to the Sunset Serenade, a testament to the beauty of the Caribbean and the artistry of its people. Cheers to life's sweetest moments, shared with friends old and new, under the gentle glow of a tropical twilight.*

**NOCHE FESTIVA** 14

Cognac • Cointreau • Fresh  
Lemon • Maraschino Liqueur •  
Champagne Foam

*In the dimly lit speakeasy where Allison tended bar, her creativity flowed as freely as the spirits lining the shelves. Amidst the swirl of cigarette smoke and jazz melodies, she crafted her masterpiece, a concoction that whispered of clandestine rendezvous and stolen kisses.*

*In her cozy apartment, tucked away from the city's chaos, Allison poured cognac into a crystal glass, its amber hue reflecting the warmth of her spirit. With a deft hand, she added a dash of Cointreau, the tangy sweetness dancing on her tongue like a forgotten melody.*

*Next came the lemon juice, its citrusy kiss awakening memories of sun-drenched afternoons and laughter-filled nights. A splash of maraschino liqueur followed, adding a mysterious depth to the mix, like secrets shared under moonlit skies.*

*With a flourish, Allison crowned her creation with champagne, its effervescent cascade symbolizing the joy of life's simplest pleasures. As she took a sip, she knew she had captured the essence of her wanderlust and dreams.*

*Each sip of her cocktail was a journey, a whispered promise of faraway lands and untold adventures. And in that moment, Allison knew that the true magic lay not in the ingredients, but in the stories they inspired.*

**DOURO DREAMS** 13

Dry White Port • Aged Apple Rum Infused • Fresh Lemon • Tonic Water

*Many years ago, Allison's grandmother, Larisa, was going through a difficult time in her life. She decided to travel to Portugal in search of solace. In the Douro region, she discovered a small winery producing White Port and stayed to learn about its production. An elderly wine-maker taught her that, like good wine, life improves with time and there is always hope.*

*Inspired, Larisa created a cocktail to symbolize her new perspective. She used dry White Port, aged apple rum, lemon juice, and tonic water. She named her creation "Douro Dreams", in honor of the place that helped her rediscover hope and the determination to pursue her dreams.*

*Upon returning, Larisa shared the cocktail with her family, including her granddaughter Allison, passing on the lesson that no matter the difficulties, there is always a way to move forward and find happiness.*

**THE ALLISON 13**

Sake • Fresh Lime • Ginger • Pomegranate

*At the edge of the shimmering pool, water gently lapped, stood a young bartender. He was the silent maestro of the poolside bar, crafting cocktails under the summer sun.*

*Amidst this oasis, he first saw Allison. With her effortless grace and radiant smile, she embodied summer. Every day, she glided through the water like a mermaid, her laughter like music to his ears.*

*Weeks passed, and the bartender became captivated by Allison. Her laughter echoed in his dreams, her smile etched into his thoughts. Determined to capture her essence in a single drink, he set to work, his heart racing.*

*He poured sake into a shaker, its aroma evoking memories of quiet evenings. Sliced ginger followed, reflecting Allison's fiery spirit. Lime juice added zest, mirroring her bright laughter. The pomegranate truly captured Allison—a burst of sweetness amidst summer chaos.*

*The cocktail was born, a tribute to the girl who stole his heart. With each sip, the bartender tasted not just sake and pomegranate, but the sweetness of a summer romance that bloomed by the pool.*

## Signature Cocktails

### LOST HORIZON 13

Dark Rum • Cherry Foam •  
Vanilla • Fresh Lemon

*On a lost island in the Pacific, known as the Isle of Dreams, there was a small bar called "The Castaway's Haven." The bartender, Mateo, was famous for his unique cocktails that captured the essence of the island. One night, inspired by the sound of the waves and a starry sky, Mateo decided to create a new drink.*

*He started with a base of dark rum, representing the strength of the sailors. He added vanilla syrup for a smooth sweetness, evoking the fragrant tropical nights. To balance it out, he squeezed fresh lemon juice grown on the island, adding a refreshing acidity that recalled the sea breezes.*

*The final touch was a cherry foam, symbolizing the island's pink sunsets. He carefully poured the foam over the mix and garnished the glass with a lemon slice and a cherry. He called his creation "The Castaway's Dream."*

*The first to try it were fishermen and travelers, who were delighted by the symphony of flavors that captured the magic of the island. The cocktail quickly became the bar's signature drink, attracting visitors from all over the world seeking a taste of paradise.*

*Thus, "The Castaway's Dream" was born on a summer night, telling a story of adventure and the eternal charm of the sea.*

### THE TIRAMISU 14

Amaretto • Frangelico • Brandy •  
Kahlua • Vodka • Mascarpone •  
Vanilla • Espresso

*Once in Leuven, nestled in a shadowy alleyway, stood a bakery that never appeared on any map. No one knew who the mysterious baker was, but rumors spoke of a pastry artist in search of the perfect flavor.*

*On a dark and stormy night, the baker, whose face remained hidden beneath a hood, embarked on a bold experiment to create the ultimate dessert. He mixed Amaretto Disaronno, Frangelico, brandy, Kahlua, vodka, vanilla syrup, and a touch of espresso with the intention of bringing forth a flavor that would defy the bounds of the known.*

*In a moment of carelessness, a bolt of lightning illuminated the kitchen, and the coffee spilled onto the mixture. Instead of discarding the mishap, the mysterious baker decided to taste the result. To his amazement, he discovered a celestial flavor that transcended human expectations.*

*The baker, whose name remained an enigma, decided to name his creation "The Tiramisu." This cocktail, born of darkness and mystery, became the city's best-kept secret. Those brave enough to venture into the hidden bakery were rewarded with a sip of this mysterious elixir, reminding them that sometimes the finest creations emerge from the deepest darkness and the boldest dreams.*



## Signature Cocktails

### THE ALLIANCE 15

Whisky Single Malt •  
Iberia Cream Sherry •  
Orange Bitter • Rosemary  
(served with the touch of smoke)

*On a starry night, Allison's childhood group of girl friends, gathered in the refuge of their friendship to celebrate their unbreakable bond. With laughter and confidences, they decided to create a cocktail that would symbolize their strength and solidarity. Inspired by their shared stories and camaraderie, they began mixing ingredients with determination.*

*They chose single malt whisky to represent their strong and individual characters, Iberia Cream Sherry for the smoothness and depth of their connection, Orange Bitters for the brightness and vitality they shared, and a touch of smoked rosemary syrup to add a smoky aroma evoking shared moments around a campfire.*

*As the blend came to life, they reminisced together about challenges overcome and triumphs celebrated. When they toasted with their creation, named "The Alliance," they felt each sip further strengthened their bond.*

*Since then, "The Alliance" has become their signature cocktail, a symbol of their unbreakable friendship and a reminder that together they are unstoppable. Each sip is a tribute to their camaraderie, a hymn to their loyalty, and a promise to continue forward together, no matter what.*

### SPICY NIGHT 13

Jalapeño • Basil •  
Vodka • Ginger • Fresh Lemon

*In the lively streets of Mexico City, Allison, a passionate traveler in search of cultural experiences, immersed herself in the richness of Mexican gastronomy. During her exploration of the local market, she discovered the fusion of flavors and aromas that characterize traditional Mexican cuisine.*

*Among the stalls of spices and fresh herbs, she captured the essence of freshly harvested poblano chili and epazote leaves, whose aromas evoked the gardens of Mexican medicinal plants. Fascinated by the diversity of ingredients, she was inspired to create a unique experience that celebrated the fusion of cultures.*

*Upon returning to her temporary accommodation, Allison experimented with the combination of flavors she had discovered. She used her creativity to blend the intense flavors of poblano chili with the freshness of epazote, adding hints of tequila and orange liqueur to complete the harmony of her creation.*

*The resulting cocktail, which she decided to call "Spicy Night," became a personal homage to her journey and discoveries in Mexico. Each sip was a reminder of the experiences shared with new friends and the profound respect for Mexican gastronomic culture she had gained on her adventure.*



**HERBAL  
TWIST**

11

Non-Alcoholic Gin • Rosemary •  
Fresh Lime • Egg White  
(served with smoke)

In the charming town of Belgium, the famous bartender Enrico from a humble cocktail bar was known for his incredible cocktails. One day, a traveler named Miguel, a cocktail enthusiast, visited the bar and asked for a special drink. Enrico served him a non-alcoholic version of a classic: nonalcoholic gin, fresh lemon, and rosemary sugar syrup. Miguel, initially skeptical, was amazed by the balanced flavor.

Enrico explained that he created this drink for little Allison, a regular customer who couldn't consume alcohol for medical reasons. He discovered that without alcohol, the ingredients stood out more, offering a purer experience. Miguel realized that the absence of alcohol was an opportunity to explore new flavors. The story of Allison and Enrico's creativity demonstrated that the true magic of a cocktail lies in the combination of flavors with love and care, not necessarily in the alcohol.

The recipe became a legend in Belgium, reminding everyone that true flavors can shine when the essence of each ingredient is appreciated.

**BASIL ORGEAT  
LEMONADE**

10

Basil • Orgeat • Fresh Lime • Soda

**EXPRESSO  
FUEGO**

10

Espresso • Milk • Vanilla Syrup •  
Flamed Meringue

I was told once that an eccentric mixologist, Ferran, was immersed in his latest experiment. With protective goggles and leather gloves, Viktor carefully observed every step of his creation as test tubes bubbled and flashed with vivid colors.

His latest obsession was to blend the powerful aroma of espresso with the smoothness of milk and the sweetness of vanilla syrup in a mocktail that would break conventions. But Ferran wouldn't stop there. Inspired by a childhood memory of golden caramelized meringues, he decided to give his creation a dramatic twist.

After precisely mixing espresso, milk, and vanilla in a metal shaker, Ferran poured the mixture into an elegant glass and carefully layered fresh meringue on top. With a mischievous smile and a look of anticipation, Ferran ignited a blowtorch and expertly began to brown the meringue, letting the flames dance over the white foam until it acquired a golden and crispy hue.

The result, named "Espresso Fuego," was a masterpiece that ignited the senses of those who tasted it. Each sip was an explosion of contrasting flavors and captivating textures, while the smoky, sweet aroma of the burnt meringue filled the air of the laboratory. The mixologist's creation not only challenged expectations but also demonstrated that madness and creativity can lead to truly unique experiences in the world of mixology.

**CHILDHOOD  
FRIENDSHIP**

10

Honey • Lime •  
Grapefruit Soda • Ginger

Years ago, when Allison was still a young woman eager for adventure and discovery, she had a close friend named Esperanza. Esperanza was known for her overflowing creativity and her desire to experience new things.

One hot summer afternoon, Allison and Esperanza found themselves in Esperanza's kitchen. Feeling the heat, they decided to create a drink that reflected their youthful energy and love of life. With her characteristic enthusiasm, Esperanza suggested using fresh and vibrant ingredients they found in the pantry and refrigerator.

They started with a base of honey and lime juice, skillfully mixing the natural sweetness with refreshing acidity. Then, they added grapefruit soda to give the cocktail a fizzy, festive touch, ensuring to balance each element precisely.

Inspired by Allison's passion for intense flavors, Esperanza decided to incorporate a spicy touch with fresh ginger juice, creating an intriguing contrast that awakened the senses.

Finally, they decided to serve the cocktail over ice cubes that glistened like diamonds under the afternoon sun. Esperanza named her creation "Childhood Friendship," a name that captured the fun and boldness of their shared youth.

That afternoon, as they savored

their creation in the backyard under the shade of a lush tree, Allison and Esperanza celebrated their friendship and the magic of creating something new together. The cocktail became a symbol of their shared adventures and the spirit of creativity and friendship that would always unite them.

**DREAM HAZE**

10

Mango • Lime •  
Tonic Water • Shichimi

In a forgotten corner of the world, where reality and dreams intertwined, floated the Isle of Air. In this magical place lived Seraphin, an alchemist capable of capturing the flavors of dreams and turning them into drinks. One night, under the light of a purple moon, Seraphin had a vision of a golden dragon flying over a field of luminous ginger.

Inspired, Seraphin sought out two slices of glowing ginger and combined them with lime juice from fruits growing under floating waterfalls. Then, he added the mango, made from fruits of trees held up by threads of light. To add freshness, he filled the glass with magical tonic soda that bubbled with effervescent energy.

The final touch was to envelop the cocktail in fragrant smoke that evoked the pure air of the island. Seraphin named his creation "Dream Haze," a cocktail that delighted the senses and transported anyone who drank it to a realm of dreams and wonders, where reality and fantasy fused.



## Classic Cocktails

### **MARGARITA CLASSIC** 12

Tequila • Cointreau • Fresh Lime

### **SPICY / STRAWBERRY / MANGO MARGARITA** 13

Tequila • Cointreau • Fresh Lime

### **PORNSTAR MARTINI BY ALLISON** 13

Dark Rum • Passion Fruit • Fresh Lemon • Vanille

### **MOSCOW MULE** 12

Vodka • Fresh Lime • Angostura • Ginger Beer

### **LAZY RED CHEEKS** 13

Vodka • Raspberry • Violet • Fresh Lime

### **OLD FASHION** 13

Bourbon USA Whisky • Angostura • Soda

### **ESPRESSO MARTINI** 13

Espresso • Khalua • Vodka • Vanilla

### **MOJITO** 12

White Rum • Fresh Lime • Mint • Soda

### **MAI TAI** 13

Dark Rum • White Rum • Fresh Lemon • Pineapple Juice •  
Triple Sec • Orgeat • Orange Bitters

### **WHISKY SOUR** 13

Bourbon • Fresh Lemon • Gomme • Egg White

### **PISCO SOUR** 13

Pisco • Fresh Lemon • Gomme • Egg White

### **PINA COLADA** 13

Rum • Coconut • Fresh Lime • Pineapple Juice



# DRINKS

## Vodka

Grey Goose	10
Belvedere	10
Absolute	7
Ramsbury	9
Ciroc (Apple, Peach, Redberry)	9

## Rum

Diplomatico Reserva 12y	10
Zacapa 23y	11
Morgan Spiced	7
Bacardi 8y	9
Habana Club 7y	8
Santa Teresa 1796	12
Trois Rivières Overproofed	9
Appleton estate 8y reserve	9

## Tequila

Don Julio Blanco	9	Patron Silver	10
Don Julio Anejo	12	Patron Reposado	12
Don Julio 1942	25	Mezcal San Cosme	8

## Gin

Monkey 47	12
Hendrick's	11
Oxley Dry Gin	16
Bombay Sapphire	10
Tanqueray 0.0	8
Gin Mare	12
G'Vine	12
Etsu Gin	13
Tanqueray Ten	12
Copperhead	12
Copperhead Black Batch	13
Copperhead The Gibson	13
Buss 509 Pink Grapefruit	10,5
Buss Elderflower	10,5
Beefeater	9
Tanqueray 0.0	8
Copperhead 0.0	8,5
<b>Fever Tree</b>	<b>3,8</b>
(Indian Tonic, Mediterranean, Aromatic, Clementine, Raspberry & Rhubarb)	

## Whiskey

Glenmorangie	8	Maker's Marks	8
Johnnie Walker Black	9	Bufalo Trace	10
Label Johnnie Walker Blue	25	Jack Daniels	8
Oban West 14y	12	Jack Daniels Single Barrel	11
Aberfeldy 12y	11	Chivas 15y	12
Lagavulin 16y	13	Dewar's 12y	10
Bulleit Rey	8	Dewar's 15y	12
Bulleit Bourbon	7	Glenfiddich 15	13
Talisker 10y	11	Glenfiddich 18	17
Macallan	15	Monkey's Shoulder	7
Macallan 12y double cask	15	Yamazakura	12
Laphroaig 10y	10		

## Brandy & Cognac

Hennessy VS	9
Remy Martin VSOP	12
Martell XO	25

## Sake

EDO Genroku Vintage	11
Shirayuki Classic	7



## Liquor

Benedictin D.O.M.	8
Sambuca	7
Licor 43	7
Tia Maria	7
Ricard	7
Amaretto Disaronno	7
Bailey's	7
Pisang	7
Batida	7
Cointreau	7
Calvados	8

## Aperitivo

Aperol spritz	9,5
Hugo	9,5
Italicus Spritz	9,5
Campari	7
Kir	7
Kir Royal	8
Quevedo	6
Fernet Branca	7
Martini Rosso	7
Martini Blanco	7
Martini Rubino	7,5
Martini Ambrato	7,5
Martini Bitter	8
Jägermeister	7

## Soft Drinks

Cola Cola / Zero	3
Fanta	3
Sprite	3
Chaudfontaine Plat 25cl / 50cl	3 / 5,5
Chaudfontaine Bruis 25cl / 50cl	3 / 5,5
Fever Tree (Ginger Beer, Ginger Ale, Indian Tonic, Mediterranean, Aromatic, Clementine, Raspberry & Rhubarb)	3,8
Minute Maid (Apple, Orange, Grapefruit, Tomato, Multivruchten Ace)	3,7
Fuzetea (Blacktea Peach, Green Tea Mango, Sparkling Black)	3,7

## Coffee & tea

Espresso	3,5
Lungo	3,5
Double Espresso	5,5
Capuccino	4
Tea	4
Latte Macchiato	4,8
Latte met smaak (Oreo, Vanille, Caramel, Matcha)	5,5
Extra slagroom	0,7

COCKTAILS & BITES  
*allison*  
COCKTAILS & BITES

## Beers

Stella 25cl/ 33cl (tap)	3,5 / 4,1
Tripel Karmeliet 25cl (tap)	4,8
Lefse Blond 33cl (tap)	4,8
Stella 0,0	3,5
Duvel	5
Hoegaarden	3,7
Kriek Lindemans	3,7

La Chouffe	4,8
Westmalle Tripel	4,8
Omer	5
Chimay Blauw	5,3
Orval	5,3
Victoria	5,3
Corona	5





## Bubbles

	glass	bottle
Veuve Moisans Brut - Blanc De Blancs	7	30
Tsarine	12	68
Pierre Mignon Blanc - De Blancs Grand Cru	-	95
Dom Perignon	-	260

## White Wine

The Holy Snail - Sauvignon Blanc (Fr)	6	30
Domaine Millet Sancerre (Fr)	9,2	40
Bodegas Cerrosol Viña El Portalon - Verdejo (Sp)	5,5	28
Piemonte Doc Forche - Chardonnay 2022 - Vite Colte (It)	7	32

## Red Wine

Wente Beyer Ranch - Zinfandel (California) 2020	9	43
Vite Colte - Terredavino Barbera d'Asti - Laluna	7,5	38
Chateau Robin La Fleur	6,8	31,5
Piedra Negra (Arg)	8,1	38

## Rose Wine

Gris d'Ardèche Rosé (FR)	6	31
Groot Phesantekraal - Syrah Rosé	5,5	28,5

## Sweet Wine

Domaine De Pellehaut l'Été Gason Blanc	6,5	31
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# BITES

## *Bites*

- Tuna Tataki 16
- Popcorn Shrimps 18
- Red Allison bite 9
- Gyoza (6st) 8
- Bao Buns 2pcs:  
Pork 10 / Scampi 12
- Salmon Karashimiso 15
- Korean BBQ Chicken Wing 15
- Korean Boneless Chicken 15
- Crispy Rice:  
Tuna 15 / Avocado 13 / Salmon 14
- Yakitori (3st) 7,5
- Fried Mussels 9
- Bruschettas 4st (Cherry Tomato) 9
- Nachos 14,5
- Ebi Tempura (Sweet Chilli) 3st 8



## *Sides*

- Truffle Fries 8,5
- Sweet Potatoes 5,5
- Edamame 5,5
- Spicy Edamame 6,5
- Seaweed Salad 6
- Olives 3,5
- Jalapeños 3,5
- Allison Wasabi Chips 6

## *Dessert*

- Homemade Tiramisu 9
- Moelleux 8,5
- Mochi 8,5
- Passionfruit / Mango / Strawberry



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