Lanternfig Kitchen: dinner menu

V vegetarian · VG vegan · GF gluten free. Tell us about any allergy: the allergen sheet is at the counter.

TO START

Warm flatbread, whipped feta, honey **€7**
V

Hummus, smoked paprika, olive oil **€8**
VG GF

Charred octopus, potato, capers **€14**
GF

Fig and walnut salad **€10**
V GF

Lentil soup, lemon, cumin **€7**
VG GF

Mezze board for two **€18**
V

Grilled halloumi, pomegranate **€9**
V GF

FROM THE GRILL

Lamb skewers, mint yoghurt **€22**
GF

Chicken thighs, harissa, lemon **€19**
GF

Whole sea bream, herbs, lemon **€26**
GF

Aubergine, tahini, chilli **€16**
VG GF

Beef kofta, tomato, pickled onion **€21**

King prawns, garlic, parsley **€24**
GF

Lanternfig Kitchen: dinner menu (continued)

RICE, BREAD AND BOWLS

Saffron rice with almonds VG GF	**€6**
Freekeh, roasted vegetables VG	**€14**
Grain bowl with falafel VG	**€15**
Fig flatbread, goat's cheese V	**€13**
Add chicken to any bowl GF	**€4**
Add halloumi to any bowl V GF	**€3**

SIDES

Fries with sumac VG GF	**€5**
Charred greens, lemon VG GF	**€6**
Tomato and cucumber salad VG GF	**€5**
Garlic yoghurt V GF	**€3**
Pickles VG GF	**€4**

DESSERTS

Pistachio baklava V	**€7**
Olive oil cake, orange V	**€7**
Dark chocolate mousse, tahini V GF	**€8**
Rose ice cream (2 scoops) V GF	**€6**
Cheese, figs, crackers V	**€11**
Mint tea for two VG GF	**€5**