

# K A L A

## BISTRO MENU

Monday – Saturday	12pm – 2:30pm
Monday – Friday	5pm – 7pm

3 COURSES FOR £28 | 2 COURSES FOR £25

### SNACKS

Rosemary and thyme focaccia olive oil, sea salt + £5,5

Gordal olives + £4

Medjool dates wrapped in smoked bacon roasted with honey + £6

Fried and salted Valencian almonds + £3,5

### STARTERS

Chicken liver pate { *Picpoul de Pinet* }  
farmhouse chutney, toasted focaccia

Roasted beetroot salad { *Pinot Noir* }  
ricotta, spiced pumpkin seeds, sticky walnuts

Fish cake { *Sauvignon Blanc* }  
hazelnut and rocket pesto, guindilla chilli, pickled cucumber

Shawarma crepe { *Viura/Vedejo* }  
crispy chicken, lime pickle puree, yoghurt

Cauliflower and truffle soup { *Rosé de Syrah* }  
rarebit on toast, pickled shallot

### MAINS

5 oz. Flat-iron steak +£3,5 { *Malbec / Cabernet Franc* }  
fries, peppercorn sauce, watercress

Fillet of sea bream { *Chenin Blanc* }  
kafir lime leaf curry sauce, toasted coconut, cabbage, onion and coriander salad

Pan-fried pork rib-eye { *Riesling* }  
caramelised apple & sage pearl barley, pickled apple, crispy sage

Harrisa roasted celeriac { *Rosé de Syrah* }  
crispy cavolo nero, parsnip purée, pine nut dressing, Spenwood sheep's cheese

KALA Fried Chicken thigh { *Riesling* }  
sauerkraut, anchovy mayonnaise, nori seasoning

### SIDES

Truffle and Parmesan chips + £5,5

Charred long-stem broccoli with lemon and olive oil +£5,5

Roasted carrots with smoked garlic honey +£5,5

Peppercorn sauce +£4

### DESSERTS

Vanilla crème brûlée { *Sauternes* }

Honeycomb ice-cream dark chocolate sauce, honeycomb { *Pedro Ximénez* }

Sticky toffee pudding sundae { *Champagne Socialite* }

British cheese fig chutney, house made digestive biscuits { *Tawny Port* }

Caramelised white chocolate, salted lime and almond fudge