

DINNER MENU

MAINS

Japanese Gyoza Pork Pierogies

Citrus soy dressing

Eastern European Chicken Pierogies

Butter chicken sauce

Spanish/Latin American Beef Empanadas

Short crust pastry | chimichurri sauce

Eastern European Potato and Cheese with Bacon Pierogies

Sauté onion

Russian Beef and Lamb Pelmeni

Beetroot borscht consommé | sour cream

Spanish/Latin American Prawn Empanadas

Salsa verde

Eastern European Potato and Cheese Pierogies

Sauté onion | mushroom sauce

Vegetarian*

All Mains 38.00

All our mains are served with a selection of salads, pickles and ferments

TRUST THE CHEF

2 person minimum | chefs selection of four different dumplings | served with a selection of salads, pickles and ferments

42 per person

Gluten free is not available for this option as everything is made fresh daily

DUMPLINGS EXPLAINED

PIEROGIES

Contemporary an Eastern European style dumpling. Made by wrapping dough around a filling, and occasionally flavoured with a savoury or sweet garnish, finally cooked in boiling water. We then pan fry in clarified butter.

EMSPANADAS

Country of Origin, Spain. Variations can be found in Southern Europe and Latin America. They are a type of baked or fried turnover consisting of pastry and your choice of filling.