

## Starters

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### **Meat or veg pate**

with fresh fig and sauce serve on  
toasted bread.

### **King prawns baked in pancakes**

batter and desiccated coconuts serve  
with sweet/spicy sauce.

### **Smoked salmon tartare**

served on brioche.

### **Steak tartare**

### **Chicken fingers**

with homemade ketchup/garlic dip.

### **Chicken Teriyaki**

with ginger/soy sauce.

### **Fried goat cheese**

asparagus and lovage.

### **Broccoli tempura**

### **Mini wraps**

(veg or meat)

### **Courgette**

baked with meat, veg and cheese .

## Croquettes

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### **Croatian croquettes**

filled with chicken and pickled pepper  
and cucumbers served with tartar  
sauce.

### **Brazilian coxina**

### **Polish traditional croquettes**

served with meat and onion,  
or sauerkraut and wild mushrooms.

## Dumplings

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(with meat or fish)

### **Filling:**

- \* mix meat and onion (traditional  
polish recipe)
- \* grilled chicken, spinach,  
parmesan cheese, prosciutto
- \* chicken, carrot, parsnip serve  
with spicy sauce
- \* black pudding, onion, cinnamon,  
cloves
- \* chebureki with pork, and beef  
(deep fried - Crimean Tatar's  
recipe)
- \* curry dumplings with meat and  
hot sauce
- \* duck, vegetables, spices serve  
with red cabbage salad
- \* smoked trout, cheese
- \* samosas

## Vegetarian dumplings

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### **Filling:**

- \* potato, onion, (traditional polish  
recipe)
- \* sauerkraut (homemade) with  
wild mushrooms (traditional  
polish recipe)
- \* feta cheese, spinach, onion
- \* buckwheat, courgette,  
mushrooms
- \* pumpkin, peas, onion
- \* samosas