

JACKRABBIT

MEDITERRASIAN COMFORT FOOD-SHARED DINING

“ ALL OUR FOOD IS MEANT TO BE SHARED. THE DISHES ARE THE SIZE OF AN INTERMEDIATE DISH. WE ADVISE YOU TO ORDER 2 TO 3 DISHES EACH, IN ORDER TO PROVIDE A COMPLETE MEAL. ”

FLATBREADS & SPREADS

GRILLED FLAT GARLIC BREAD Garlic butter & sea salt	4.5
GRILLED FLAT BREAD Butter & smoked sea salt	4.5
TZATZIKI EDAMAME Cucumber, garlic, greek yogurt & rice vinegar	7.5
SPICY FETA MOUSE Crispy gyoza filo, chili, honey, roasted sesame	7.5
EXTRA GRILLED FLAT BREAD	3

SALADS

WHITE MISO COURGETTE Baby spinach, smoked almonds, flamed goat cheese, pear, mint & crispy filo	9
MEDITERRASIAN TOMATO SALAD Heirloom tomatoes, cucumber, soja and tomato flesh vinaigrette, olive powder, feta cigar, oregano and fresh herbs, olive oil powder & barley rusk	14
STIR FRY CAULIFLOWER White-purple cauliflower, paksoi, bell pepper, red onion, garlic, chili sauce, bean sprouts, sesame oil, ginger, lime & coriander	9
CRISPY DUCK MANGO Tempura peking duck, carrot, cucumber, onion, Nam Pla chili sauce, mint, coriander, chili & lime	11

RAW

BEEF LASAGNE Veal tartare, fresh pasta, kimchi, confit tomato, potato espuma, chives, regiano & bacon chutney	15
TUNA SASHIMI Tuna, pink grapefruit fluid gel, soya with grape syrup, citrus gremolata, kaffir oil, chili & lime	14
GRILLED BEEF TATAKI Beef, grilled asparagus, hazelnut, dry miso, truffel mayonnaise, fresh summer truffle, ponzu & lime	14.5

FRIED & STEAMED

CRISPY CALAMARI Calamari, lime mayonnaise, spicy red pepper, red chili & coriander	12
PRAWNS TEMPURA Deep fried king prawns, spring onion, coriander, lime & chili mayonnaise	13
SPINACH GYOZA Spinach, greek yogurt, spring onion, dill, Gruyère, feta & sweet chili	9
COURGETTE FLOWER TEMPURA Courgette cake, feta, smoked cheese, black sesame, chili, parsley, mint & red pepper marmelade	10

BAO BUNS

TEMPURA SEABASS Papaya & cabbage salad, curry mayonnaise, chili, mint & lime	8
FRIED CHICKEN Deep fried chicken breast, peanut butter, coleslaw, curry & chili mayonnaise, peanuts & chili	7

SIGNATURE & GRILL

PAD THAI Prawns, rice noodles, egg, tofu, pad thai sauce, chili, peanuts, coleslaw, bean sprouts, lime & coriander	13
STIR FRY SOBA NOODLES Fresh mussels, white wine, red chili, garlic, lemongrass, ginger, samphire, parsley & lime	13
OCTOPUS Grilled octopus, fava bean espuma, union marmelade, wakame caper salad, chorizo oil & raspberry yuzu vinaigrette	15
SALMON TERIYAKI Salmon fillet, pickled ginger & carrot & teriyaki sauce	12
SEABASS CURRY Seabass, coconut milk, baby spinach, paksoi, sweet potato, cashew nuts, lemongrass, ginger, coriander & lime	14
CHICKEN YAKITORI Marinated thighs in teriyaki sauce, spring onion, lime & red chili pepper	7
2 MINI BEEF BURGERS Mini beef burger, smoked mayonnaise, bacon chutney & cheddar	13
GRILLED LAMB CUTLETS Grilled lamb cutlets, hummus, harissa, miso eggplant, lemon, garlic & chimichurri	17
ENTRECOTE 180 GR Entrecote, yakiniku sauce, chimichurri, garlic & thyme	17

SIDE DISHES

JASMINE RICE	3
BROCCOLI Soy sauce, garlic & sesame seeds	5
FRIES WITH MAYONNAISE	5
FRIES WITH TRUFFLE MAYONNAISE	5
STIR FRY EDAMAME Ginger, garlic, chili & sea salt	5

The dishes with one of the allergy icons can be prepared without a specific ingredient. Ask the service for further information and always report your allergy.