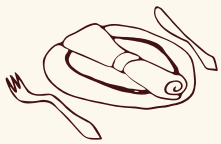
FOOD

MENU



Vegetarian

Moroccan Carrot Hummus — 1800 RP
Wood fired carrot hummus with chili pickled sultanas, dukkah and coriander oil

Pumpkin Tortellini — 2800 RP
Fresh pasta stuffed with roasted pumpkin and parmesan, topped with brown herb butter and toasted almonds

Patate Aglio E olio — 2100 RP
New potatoes tossed in garlic, parsely& olive oil and finished with a spicy romesco sauce and parmesan

Mushroom & Leek Yakatori — 2200 RP
Seasonal local mushrooms & baby leek skewers, char-grilled & basted in a soy, mirin & ginger sauce

Seafood

Madiha Maki Roll — 3400 RP
Line caught yellowfin Tuna maki roll with cucumber, avocado & sesame dressing. Served with wasabi and pickled ginger

Prawn Toast — 2900 RP
A delicious modern take on a classic dish. Cripsy fried bread, topped w/ minced prawn & sesame, served w/ house sweet chilli dipping sauce

Yellowfin Tataki — 2800 RP
Sesame and spice crusted seared yellowfin tuna, pickled vegetables and Teriyaki sauce (10 pcs)

Gambas Ajillo — 3200 RP
Locally caught lagoon prwns sauteed in a moked pepper, paprika and garlic sauce

Squid Bolognaise — 2800 RP
Slow cooked ragu of squid with red wine & herbs, served on a toasted baguette, topped with aioli and balsamic glaze

Meat

Korean Fried Chicken — 2500 RP
Korean style cripsy chicken tossed in a sticky Gochujang chilli sauce. Served on a carrot & cabbage slaw.

Thai Beef kebab — 3100 RP
Char-grilled ground beef kebab with ginger, lemongrass & chilli, served w/ peanut curry dipping sauce (CN)

Gnocci Con Salsiccia — 3500 RP
House made potato gnocci with spiced salami & a creamy tomato sauce

The Upstairs

COCKTAILS

MENU

COCKTAILS

Limoncello Spritz 3600 RP
Italian Limoncello, Prosseco, Soda, Thyme, Citrus

Aperol Spritz 3300 RP
Italian Aperol, Prosseco, Soda, Citrus

Piña Bili 2300 RP
White Rum, Cold Pressed Pineapple, King Coconut, Peychaud Bitters

Amaretto Sour 3000 RP
Italian Amaretto, Lime, Angostura Bitters, Egg White

Salted Caramel Espresso Martini 2600 RP
Vodka, House Coffee Liqueur, Espresso, Salted Caramel, Cacoa

Mango Whiskey Sour 2900 RP
Blended Scotch Whiskey, Lime, House Mango Syrup, Egg White

Twisted Mexican Margarita 3200 RP
Tequila, House Jalepeno Syrup, Cucumber, Lime, Soda

Coconut Margarita 3500 RP
Tequila, Agave, Coconut Milk, Lime, Toasted Coconut

A Bloody Gin Tonic 4500 RP
Australian Four Pillars Shiraz Gin, Pelican Island Tonic, Rosemary

Papa Salt Gin 2500 RP
Specialty Australian Coastal Gin, Pelican Island Tonic, Lime

Lemongrass Negroni 3900 RP
Gin, Campari, Rosso Vermouth, House Lemongrass Syrup, Grapefruit Bitters

Bloody Mary **2800 RP**
Tomato, vodka, lime, tobassco, salt, pepper & celery

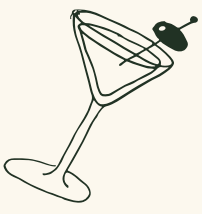
Rhubarb fizz **2200 RP**
Gin, rose prosecco, rhubarb syrup & soda

MOCKTAILS

Coconut Cooler 1400 RP
Cold Pressed Pinapple, Coconut Syrup, Lime, Ginger Beer

Watermelon Fizz 1300 RP
Watermelon Juice, Mint, Lime, Lemon Soda

No-Jito 1300 RP
Cold Pressed Green Apple, Mint, Lime, Soda



DRINKS

MENU

WINE

White wine

Pino Grigio (ITA)	2300 / 10 500 RP
Sauvignon Blanc (FRA)	2200 / 10 000 RP

Red wine

Merlot (ITA)	2300 / 10 500 RP
Reserva Shiraz (CHI)	2400 / 11 000 RP

Sparkling

Prosecco (ITA)	2700 / 12 500 RP
Prosecco Rose (ITA)	3200 / 13 500 RP

Rose wine

Rose (FRA)	2200 / 10 000 RP

BEER & CIDER

Lion Lager (Draft)	800 RP
Lion Lager / Lion Ice (330ml)	700 RP
Carlsberg (500ml)	1300 RP
Guiness Can (500ml)	1800 RP
Apple / Black Currant / Mango & Lime Cider (500ml)	1300 RP

BASICS

Gin, Vodka, White Rum, Dark Rum — 1800 RP
With Coke, Sprite, Soda, Tonic or Ginger Beer

SPIRITS

Chivas Regal 18	5000 RP
Tequila	2200 RP

Follow our instagram:
@the_upstairs_madiha