

# ROUTE

## DINNER



### SMALL PLATES

PICK THREE **£22**

PICK FIVE **£35**



### vegan

### veggie

#### MIXED OLIVES / 3.5

V/VG/DF/GF/NF

#### SKIN ON CHIPS / 3.5

Garlic & Parsley seasoning

V/VG/DF/NF/GF

#### ARANCINI / 7

Mushroom and cheese risotto balls served with roasted red pepper sauce and crispy ginger

V/NF

#### ATOMIC / 7.5

Spicy baba ganoush served with a crispy tortilla crisp and chilli butter

V/NF

#### HUMMUS / 6

Served with flatbread

V/VG/DF/NF

#### PADRON PEPPERS / 6

V/VG/DF/GF/NF

#### HALLOUMI STEAK / 7.5

Grilled halloumi with honey and za'atar

V/NF/GF

#### VEGETARIAN KOFTE / 8

Sweet potato and lentil kofte served on a bed of garlic yogurt and drizzled chilli butter & dill

V/NF

#### VEGAN BITES / 7

Crumb coated cauliflower, drizzled with maple syrup harissa. Served with garlic and chive vegan mayo

V/VG/DF/NF

#### THE VEGAN / 8

Chickpeas & red pepper salsa on a bed of hummus & aubergine paste, sweet potato, pine nuts, tahini

V/VG/DF/GF

#### SPICED PUMPKIN / 8

Hummus with beetroot & green lentils, sweet chili vinaigrette, almond flakes, dill

V/VG/DF/GF

#### BURRATA / 9

Coated with honey and wholegrain mustard dressing, served with basil peach salad

V/NF/GF

### fish

### meat

#### FRIED SQUID / 8.5

Marinated in garlic and parsley, coated in panko, served with garlic aioli

NF

#### PRAWN / 9

Crumb coated prawns served with a tropical hot sauce

NF

#### CHICKEN LIVER / 7.5

Pan fried liver sauteed in garlic butter and red onion, served with pitta

DF/NF

#### CHICKEN WINGS / 8

with orange hot sauce and garlic parmesan

GF/NF

#### SEA BASS CEVICHE / 9

With lemon & mustard dressing served with crunchy fennel & dill

GF/DF/NF

#### PORK BAKLAVA / 8.5

Slow-cooked ham hock, sundried tomato and caramelised onion in pastry roll & feta

NF

#### LAMB BRUSCHETTA / 9.5

Cubes of lamb, smoked aubergine, sourdough, yogurt & chilli butter

NF

## LARGE PLATES

#### JACKFRUIT SHAWARMA / 17

Spiced jack fruit and oyster mushroom shawarma with chili coconut rice,

V/VG/DF/GF/NF

#### LAMB SHAWARMA / 17

Slow-cooked lamb, with chili turmeric rice and a side of garlic yoghurt

NF/GF

#### CHICKEN THIGHS / 16

Chargrilled chicken thighs, ginger & garlic marinade, chargrilled cauliflower, onions, pomegranate, tahini

DF/GF/NF

#### SALMON FASULYE / 17

Green Beans passata stew, served with avocado basil cream, topped with pomegranate

GF/NF

Please ask a member of the team for allergen advice

A discretionary service charge of 12.5% will be added to your bill



/CAFEROUTE

DIETARIES - V: VEGETARIAN - VG: VEGAN - DF: DAIRY FREE - GF: GLUTEN FREE - NF: NUT FREE



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