

AVEIKA

RESTAURANT & LATE BAR
DINE • DRINK • DANCE

RESTAURANT MONTH

APPETIZERS

SPICY BEEF TACOS

GREEN CHILLI SPRING ONION AND
GARLIC

YASAI ROLL (V)

AVOCADO, CUCUMBER, CARROT &
ASPARAGUS

TEBASAKI CHICKEN WINGS

SESAME, SPRING ONION AND
TOGARASHI

SALMON NIGIRI

HAND CUT SALMON, SUSHI RICE,
SWEET SOY SAUCE

MAIN COURSES

GLAZED SALMON TERIYAKI

WITH MISO GLAZED VEGETABLES &
STEAMED RICE

CHILLI BEEF ROBATA

£3.00 SUPPLEMENT
FILLET MARINATED IN SOY, GINGER,
GARLIC, KIMUCHI AND MIRIN SERVED
WITH MISO VEGETABLES AND
STEAMED RICE

CHICKEN KATSU

PANKO CHICKEN BREAST, STEAMED
RICE AND CURRY SAUCE

TERIYAKI CHICKEN

MARINATED CHICKEN BREAST WITH
SOY, GINGER, GARLIC MIRIN AND
SAKE

MINI SLIDERS

MINI CHEESEBURGERS SERVED
WITH CHILLI & GARLIC FRIES

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE, PEPPERS AND STEAMED RICE

SIDES

SALT & PEPPER SWEET
POTATO FRIES 4.5

RAMEN NOODLES, LIME &
HONEY 4

CHILLI & GARLIC FRIES 4.5

MAC & CHEESE BITES WITH
KIMCHI MAYO 5

MISO MIXED
VEGETABLES 4.5

STEAMED RICE 3

DESSERTS

CHOCOLATE FUDGE CAKE

MISO CARAMEL, VANILLA ICE
CREAM

LIME & CHILLI POSSET

CHILLI CARAMEL, CRUSHED
PISTACHIOS AND FRESH
RASPBERRIES

ICE CREAM AND SORBET

SERVED WITH FRESH FRUITS

DINNER MENU

2-COURSES £15 | 3-COURSES £20

AVAILABLE JANUARY 2022 *EXCLUDING SATURDAYS

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL
PLEASE INFORM YOUR SERVER OF ANY DIETARY REQUIREMENTS. VEGETARIAN OPTIONS ARE AVAILABLE