

AVEIKA

RESTAURANT & LATE BAR
DINE • DRINK • DANCE

APPETISERS

KIMUCHI CHICKEN

CHICKEN BREAST MARINATED IN CHILLI, CORIANDER AND KIMUCHI

TEBASAKI CHICKEN WINGS

SLOW COOKED CHICKEN TOSSED IN SESAME, SPRING ONION AND TOGARASHI

TEMPURA VEGETABLES

MISO MAYO

CHICKEN KATSU

PANKO CHICKEN BREAST, SHICHIMI MAYO

EBI KATSU

PANKO ROLLED PRAWN, TOBIKO, BEETROOT, CRÈME FRAICHE AND CUCUMBER

SALMON NIGIRI

BALLED RICE WITH SALMON

MAIN COURSES

SEABASS FILLET

MANGO AND MINT SALSA, EDAMAME

CHICKEN KATSU

PANKO CHICKEN BREAST, STEAMED RICE AND CURRY SAUCE

GREEN CHICKEN CURRY

CHICKEN BREAST, AUBERGINE, COURGETTE AND PEPPERS

MINI SLIDERS

CHICKEN AND BEEF BURGERS, COASTAL CHEDDAR, TEMPURA SWEET POTATO AND DRESSINGS

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE, PEPPERS AND STEAMED RICE

TERIYAKI CHICKEN

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

ROASTS

TERIYAKI SIRLOIN OF BEEF

MASH POTATO ROAST POTATO CARROTS COURGETTES TENDERSTEM BROCCOLI
IN MISO BUTTER YORKSHIRE PUDDING & GRAVY

MISO & HONEY MARINATED LEG OF LAMB

MASH POTATO ROAST POTATO CARROTS COURGETTES TENDERSTEM BROCCOLI
IN MISO BUTTER YORKSHIRE PUDDING & GRAVY

HALF ROAST SASHIMI CHICKEN

MASH POTATO ROAST POTATO CARROTS COURGETTES TENDERSTEM BROCCOLI
IN MISO BUTTER YORKSHIRE PUDDING & GRAVY

DESSERTS

ICE CREAM & SORBET

A SELECTION OF ICE CREAM & SORBET (3 SCOOPS)

CHOCOLATE TORTE

RICH DARK CHOCOLATE TART SERVED WITH FRESH FRUITS & ICE CREAM

MANGO CHEESECAKE

PASSION FRUIT CHANTILLY CREAM

2-COURSES £14 | 3-COURSES £16

PLEASE NOTE: A 10% DISCRETIONARY SERVICE CHARGE WILL BE ADDED TO YOUR BILL

FOOD ALLERGIES, INTOLERANCES AND SPECIAL DIETARY REQUIREMENTS. BEFORE ORDERING YOUR FOOD AND DRINKS IF YOU WOULD LIKE TO KNOW ABOUT OUR INGREDIENTS PLEASE SPEAK TO OUR STAFF. DUE TO THE PRESENCE OF ALLERGENS IN SOME OF OUR DISHES, WE CANNOT GUARANTEE THE ABSENCE OF ALLERGEN TRACES IN OUR MENU ITEMS.