

AVEIKA

FESTIVE DINING

LUNCH | 12PM - 4PM

2-COURSES £21.95 | 3-COURSES £22.95

DINNER | 5PM - CLOSE

2-COURSES £27.95 | 3-COURSES £32.95

APPETIZERS

SALMON NIGIRI

BALLED SUSHI RICE WITH FRESH
SLICES OF SALMON

CHICKEN HARUMAKI

CHICKEN WRAPPED IN SPRING ROLL PASTRY
WITH SWEET CHILLI SAUCE

TEMPURA VEGETABLES

MISO MAYO (V)

CHICKEN KATSU SUSHI

PANKO CHICKEN BREAST SUSHI ROLL,
YUMYUM MAYO

YASAI ROLL

AVOCADO, CUCUMBER, CARROT &
ASPARAGUS (V)

MAC AND CHEESE BITES

MISO MAYO (V)

MAIN COURSE

TERIYAKI BEEF

8 HOUR SLOW COOKED FEATHER BLADE OF
BEEF WITH CREAMED MASH & ROAST POTATOES,
CHANTENAY CARROTS, BROCCOLI, GRAVY &
YORKSHIRE PUDDING

YELLOW VEGETABLE CURRY

AUBERGINE, COURGETTE & PEPPERS.
SERVED WITH STEAMED RICE (V)

JAPANESE MUSHROOM ROBATA

SHIITAKE MUSHROOM, PEPPER, COURGETTE,
MARINATED IN GARLIC & GINGER SERVED WITH
MISO VEGETABLES & STEAMED RICE

GLAZED SALMON TERIYAKI

MARINATED SALMON FILLET WITH MISO GLAZED
VEGETABLES & STEAMED RICE

CHICKEN KATSU CURRY

PANKO CHICKEN BREAST, STEAMED
RICE AND CURRY SAUCE

TERIYAKI CHICKEN ROBATA

CHICKEN BREAST SKEWER, MARINATED IN SOY,
GINGER, GARLIC, MIRIN, SAKI & CORIANDER. SERVED
WITH MISO VEGETABLES & STEAMED RICE

CHILLI BEEF ROBATA (£5 SUPPLEMENT)

BEEF SKEWER, MARINATED IN CHILLI, SOY,
GINGER, GARLIC & KIMCHI. SERVED WITH
MISO VEGETABLES & STEAMED RICE.

GARLIC, GINGER & LEMON

ROAST CHICKEN BREAST

WITH CREAMED MASH & ROAST POTATOES,
CHANTENAY CARROTS, BROCCOLI, GRAVY &
YORKSHIRE PUDDING

SIDES

STEAMED RICE £4.00

PRAWN CRACKERS £5.00

EDAMAME BEANS £5.00

SWEET POTATO FRIES £5.50

CHILLI & GARLIC FRIES £5.50

MISO MIXED VEGETABLES £5.50

DESSERTS

ICE CREAM SELECTION

(V/N/GF)

CHOCOLATE FUDGE CAKE

WITH VANILLA ICE CREAM

STICKY TOFFEE MISO PUDDING (V)

SOY MISO TOFFEE SAUCE, VANILLA ICE CREAM