

SHARING & STARTERS

LABNEH & ZA'ATAR – 11

homemade dill labneh, herb oil, dill

SAUVAGE GREEK SALAD – 22

heirloom tomatoes, feta pepperoncini gel & tuile, crispy shallots, olive tapenade, fried capers, evoo & lemon oregano vinaigrette

CAESAR SALAD – 25

Gem lettuce, saj crisp, parm crisp, loukaniko chips, homemade spicy caesar dressing

SALMON TARTARE & DILL LABNEH – 25

sumac, sambal, shallots, ikura, lemon puree

BEEF TARTARE – 22

truffle, fried capers, shallots, mustard & mujjol caviar, parmesan tuile

GRILLED EGGPLANT & LOUKANIKO – 21

lamb & beef tomato ragu, feta crumble, dill

FRIED CHIPIRONES – 21

baby squid served with spicy caesar aioli

HALLOUMI SAGANAKI TOWER – 25

fried halloumi, ouzo flambee, shakshuka, lemon puree, whipped spicy honey

BURRATA & HEIRLOOM TOMATOES – 28

crispy za'atar saj, parmesan crisp & foam, olive tapenade, micro basil

OYSTER MUSHROOM KEBAB – 25

hummus, fried chickpeas, pomegranate molasses, herb oil, parsley

ROASTED CHICKEN ROULADE – 23

sumac onion espuma, boneless chicken roulade, saj za'atar crisp, pine nuts

SHRIMP PIL PIL (4) – 28

roasted garlic, smoked paprika, lemon parsley emulsion, chili

TRUFFLE & PARMESAN

FINGERLING POTATOES – 14

fingerling potatoes served with cognac mayonnaise

MAINS

BURGER & FRIES – 33

potato bun, lamb & beef patty, bacon & onion jam, mornay sauce, old cheddar gratinee, spicy cognac aioli, served with our fingerling potatoes

GRILLED LAMB CHOPS & PISTACHIO – 44

lamb chops, tzatziki, pomegranate molasses, pistachio crumble

AGED RIBEYE – 52

aged 12 oz, chimichurri, bone marrow butter served with our fingerling potatoes

BRAISED BEEF CHEEKS & MASH – 38

braising jus reduction, parmesan foam, gai lan served with garlic mash

BUTTERFLIED GRILLED DORADE – 41

grilled seasoned whole seabream, fish fumet reduction, celery root slaw

GRILLED OCTOPUS & LOUKANIKO – 40

fingerling potatoes, garlic chili oil, smoked paprika, saffron espuma

SALMON BRAVAS – 33

seared salmon skin on, bravas sauce gel, gai lan, green oil, dill

RICOTTA GNOCCHI POMODORO – 28

homemade ricotta gnocchi, parmesan ricotta basil gel, parmesan tuile, micro basil

SAUVAGE PASTITSIO – 35

bucatini, lamb, beef & bone marrow tomato ragu, torched mornay sauce espuma, fried halloumi crisp

DESERTS

PANNA COTTA TIRAMISU – 14

vanilla bean panna cotta, bailey's coffee gel, cocoa powder, coffee crisp, lady fingers crumble

BASQUE CHEESECAKE – 16

berry compote, caramelized sugar