

NOLITA

Vegan Menu

Snacks

- House Marinated Olives, smoked almonds (4, 8a, 12, GF) €5
- Warm Focaccia Selection – home-made focaccia, sundried tomatoes, black olives, rosemary, EVO (1a, 12) €6
- Bruschetta, artisan ciabatta bread, Sardinian tomatoes, fresh garlic, basil, EVO (1a, GF) €6

Starters

- Quinoa Salad, quinoa, cherry tomatoes, kalamata olives, avocado, cucumber, pomegranate, pickled red onion (1A, GF) €12
- Caponata Crostini, toasted focaccia, Sardinian tomatoes, aubergines, red onions, red peppers, pine nuts, basil, EVO (1A, 8, GF) €10
- Antipasto, grilled courgettes, aubergines, artichokes, sun dried tomatoes, olives, smoked almonds, bread basket (1A, 8A, 12, GF) €12

Mains

- Kimchi Burger, kimchi, vegan mayo, vegan cheddar, salad, fresh tomatoes, red onions, pickles (1A, 1D, 10, 11) €19
- Boscaiola Mezze Maniche Rigate, mushrooms, peas, vegan cream, butternut squash (GF) €18
- Pornicci Risotto, riso carnaroli, mushroom, peas, vegan cream, butternut squash (1A, GF) €19

Pizza

- Margherita, san marzano tomato sauce, vegan mozzarella & vegan parmesan cheese, fresh basil, EVOO (1a) €16.50
- Ortolana, san marzano tomato sauce, vegan mozzarella, grilled aubergine, grilled courgettes, sundried tomatoes, tropea red onions (1A,7,12) €18.50
- Wild Mushroom, san marzano tomato sauce, vegan mozzarella, roasted wild mushroom (1a) €17.50
- Pineapple and Coconut, san marzano tomato sauce, fresh pineapple, coconut, vegan mozzarella, EVO (1A) €17.50

Sides

- Rocket, vegan parmesan and cherry tomato salad (7,GF) €5
- Seasonal greens and salsa verde (GF) €5
- Fries (GF) €5.50

Dessert

- Vegan Apple Strudel €8
- Selection of Sorbets by Scoop Gelato (GF) €7

Allergen Information

(1a) Wheat, (1b) Rye, (1c) Barley, (1d) Bulgar (2) Crustacean, (3) Egg, (4) Fish, (5) Peanuts, (6) Soya, (7) Milk, (8a) Almonds (8b) Walnuts, (8c) Chestnuts, (8d) Pine Nut, (8e) Pecan, (8f) Hazelnut, (8g) Pistachio (8h) Cashew (9) Celery, (10) Mustard, (11) Sesame Seed, (12) Sulphur Dioxide, (13) Lupin, (14) Molluscs

