

YAKUMAMA

BAR SNACKS

Sourdough bread and Chive Butter

Heritage grain Organic Sourdough from Zafroz bakery in Burnley (v) 4.5

Spiced Nuts, crunchy corn

Crunchy corn, peanuts, green sultanas, crunchy fava beans (ve) 3.5

Olives

Mixed olives, chillies, lemon (ve/gf) 4

DESSERTS

Basque Cheesecake

Basque cheesecake, fresh raspberries (v) 6

Dark Chocolate Empanada

Dark chocolate maize empanada dusted in cinnamon sugar, banana + coconut ice cream, peanut praline (ve/gf) 6.5

PLATES

Sweet Potato, queso Blanco, chipotle

Roasted sweet potato in gojuchang butter, queso Blanco, toasted pumpkin seeds, pickled chipotle, sesame oil, coriander (v)(ve option available) 9

Cassava Croquetas

Crispy cassava croquetas filled with Inglewhite goats cheese, served with habanero + pink peppercorn Smokey tomato sauce and aioli (v/gf) 8

Panzanella

Isle of White tomatoes, sourdough bread, basil and white onion marinated in seasoned tomato juice, red wine vinegar, peach umeboshi and extra virgin olive oil (ve) 8.5

Crunchy Salad, old Winchester dressing

Fresh local radishes, leaf and carrot, old Winchester cheesy dressing, cauliflower pickle, sourdough crumb (v)(ve option available) 8

Andean potatoes

Crispy potatoes, kalamata olive sauce, red pepper pickle, soft boiled egg, Smoked paprika oil (v/gf) (ve option available) 7.5

Charred Spring Greens

Charred Spring greens tossed in a tahini tamari dressing, peanuts, smoked paprika oil, toasted mustard seeds (ve/gf) 8

(v) vegetarian / (ve) vegan / (gf) no gluten containing ingredients

For full allergen advice please ask.

Please be aware that we regularly use: **gluten, nuts, milk, soya, peanuts, eggs, sesame, mustard and celery**. These allergens may be present in our food even if not mentioned in the menu description.



@yakumama00