



JOVERSE

Bar-Cuisine

FOCACCIA 7

homemade bread, rosemary oil

TIGER PRAWNS 18

saffron emulsion, squid ink bisque, chorizo, dried cherry tomatoes

SHISHITOS & BEANS 12

tamari, lime, sesame seeds

JERK LAMB SHANK 17

spiced seasonal squash

BRUSSEL CAESAR 15

roasted Brussel sprouts, crispy leaves, Caesar dressing, parmesan shavings, crispy prosciutto

GOAT CHEESE FONDANT 14

roasted squash, goat cheese mousse, honey, sage, pumpkin seed & nuts dukkah

MACKEREL CONFIT 18

olive oil and lavender, sunflower seed & nori crust, salad of kohlrabi, fennel and apple, blood orange miso dressing, mujjol caviar, green peas

CALAMARI 12

fried squid, ginger aioli

MARROW & SHROOMS 17

roasted marrow bone & sautéed wild mushrooms, pickled mustard seeds

GNOCCHI MAC N' CHEESE 18

tender potato gnocchi, Oka & smoked cheddar sauce, panko crust

FRIED CHICKEN 16

drumsticks, foie gras, celery root remoulade, pickle

SALMON & TUNA CRUDO 17

tobiko, nori, lemon jelly, basil oil, rice puffs

BRAISED SHORT RIB 26

creamy polenta, sautéed corn, spicy popcorn, blueberry balsamic sauce

PATATAS BRAVAS 8

truffle aioli, romesco ketchup

DESSERTS

BROWNIE 9

served warm, vanilla ice cream, almond brittle, salted caramel sauce

MINI DOUGHNUTS 9

old fashioned potato doughnuts, double chocolate dip