

stem + glory

DINNER

Delicious Vegan food to share + cocktails

Nibbles

Multiseed crackers with hummus dip 4
Edamame beans steamed with nippon sauce and salt 3

Nori Tapenade with Multiseed Crackers 4

Tapas / Small Plates

Patatas Bravas 7

Spanish style potatoes in a rich and spicy tomato, paprika de La Vera, cayenne and roasted garlic sauce, Served with seasonal pickles.

Kimchi Pancakes 7

The S + G signature classic with a pickle salad and Jang sauce of chilli, garlic and fermented onions

“Albóndigas” Spicy Meatballs in mint sauce. 7

Albóndigas (amazing Spanish style ‘meatballs’) in green sauce and a traditional Spanish tomato sauce

Homemade Golden Hummus platter 10 (ideal for sharing)

Smooth turmeric hummus with grilled chilli peppers, watercress, pickles, sprouts, pistachios and crudités with mint dressing and multiseed crackers

Avocado and Beetroot Tartare 11

Tartare of avocado and blanched beetroot, dressed with an oriental sauce of soy, lime, chives, ginger and mustard. Topped with pink pepper, dill, chives + crackers

Mains

Aubergine Chermoula on quinoa tabbouleh with lime sauce 12

Slow roasted eggplant on quinoa with chermoula sauce, pomegranate, cucumber and lime dressing.

Cauliflower Gratin with truffle, black garlic and mushrooms 12

Cauliflower coated with vegan béchamel with truffle oil, mushrooms and red wine and onion sauce

Tacos of blue corn with "Cochinita Pibil" 13

Pulled jack fruit marinated in achiote sauce with chili juagillo, pineapple kimchi, pickled red onion on blue corn taco

Pulled ‘Pork’ Bao Burger with fennel salad and roasted potatoes 14

Korean-style steamed bun, jackfruit filling in barbecue sauce, pickles, roasted potatoes, fennel salad, chipotle mayonnaise.

Green Curry with Cauliflower rice 15

Rich Thai green curry with broccoli, asparagus, enoki and sautéed vegetables with cauliflower tabulé.

Quinoa paella with "Nori Majada" dressing 15

Quinoa paella with seasonal vegetables and nori “majada” (a delicious fusion of Spanish garlic sauce and parsley with nori seaweed).

Desserts

Our amazing Homemade Lime ice cream with baked banana 6

Chocolate Almond cake with Strawberry Coulis 6

Frozen Mango Cheesecake with passion fruit 6

Please inform your server of any allergens
A discretionary 12.5% service charge will be added the bill