

one80

KITCHEN • LOUNGE

## VEGAN MENU



*In the event of opting for a Vegan meal due to any intolerances other than simply following a Vegan diet,*

cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens.

Patrons are encouraged to consider the severity of their intolerance levels as per individual requirements and needs.

### SMALL EATS AND STARTERS

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Nocellara olives and black olive paste, <i>artisanal grissini</i>	6
Potato and sugar snap peas samosa, <i>salsa verde</i>	9
Gnocco fritto, <i>borlotti beans cream</i>	7
Leek and potato croquettes, <i>tomato fondue</i>	8
Creamy polenta, <i>wild mushrooms</i>	12
Cauliflower fritters, <i>truffle paste</i>	13

## PASTA AND RISOTTO

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Acquerello risotto, <i>forest mushrooms</i>	13 / 16
Gnocchetti sardi, <i>chickpea pureé</i>	13 / 16

## MAINS

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Gratin of vegetables, artichoke, tomato and chestnut mushrooms, <i>polenta fries</i>	18
Beetroot, spinach and potato burger, avocado pureé, <i>sweet potato fries</i>	16.5
Spicy lentil curry served with pita bread, <i>mixed leaves salad, tomatoes, red onion salad</i>	17
Mixed bell peppers, white beans and zucchini flan, <i>hand-cut fresh chips</i>	19.5

## SIDES

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Hand-cut fresh chips	4
Polenta fries	4
Sweet potato fries	4
Mixed leaves salad, tomatoes, red onion salad	4

## DESSERTS

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Chocolate and cherry brownie	8.5
Seasonal fruit plate	8
Melon, blackcurrant and house made lemon sorbet	8

Please inquire for the Allergens Menu

Prices include VAT