### FOR THE TABLE

SALT FISH CROQUETAS, Preserved Lemon 11

FOCACCIA, Tomato & Green Chili Salsa 8

**SERRANO & MELON 12** 

POPCORN SHRIMP, Spicy Mayo II

OSCIETRA CAVIAR, Chips & Blinis, Sour Cream, 50g 375



@thehutlittlejumby
#feelinghut
Starters

# **APÉRITIF**

#### **APEROL SOUR 18**

Aperol Aperitivo, Pineapple, Foaming Bitters, Lime Juice, Gomme, Orange Bitters, Chilli Hair

### **CUCUMBER SAKE MARTINI 18**

Soto Junmai Sake, Lillet Blanc, Cucumber

## ANEJO NEGRONI 18

El Jimador Anejo, Antica Formula, Campari Bitter, Flamed Orange Peel

**SALMOREJO** 

Chilled Tomato Soup, Jamón & Egg 19

SHRIMP LAKSA

Rice Noodles, Mint, Basil 28

CAULIFLOWER PB

Romesco, Pico de Gallo 13

**CRAB ORZO** 

Cornish Cock Crab, Lemon & Crab Sauce

MAHI MAHI TIRADITO

Passion Fruit Salsa & Coriander 32

**SOFT SHELL CRAB** 

Green Papaya Salad, Peanut & Shrimp Dressing 21/29

**OCTOPUS** 

Aji Panca Miso Sauce, Potato Aji Amarillo 29

**VENISON CARPACCIO** 

Wasabi Aioli, Parmigiano Reggiano, Capers, Truffle Oil 28

**DOVER SOLE** 

Little Jumby Sea Purslane, Butter Sauce, Capers

SURF N'TURF

28 Days Dry Aged Tomahawk Steak, Locally Caught Native Lobster, Greek Salad, Fries, For Two Chimichurri | Green Seasoning Butter | Aioli 285 for 2 to share

**LOBSTER RICE** 

Saffron, Aioli 65

**FISH CURRY** 

Seabass, Prawn, Mussels, Squid, Jasmine Rice

LOBSTER

Locally Caught Native Lobster, Green Seasoning Butter 75

SPAGHETTI ALLE VONGOLE

Local Clams, White Wine, Olive Oil, Garlic, Parsley 31

Plats

**CHEESE BURGER** 

Streaky Bacon, Tomato Relish, Iceberg Lettuce, Cheddar, Fries 28

JERK AUBERGINE //

Season Pepper Salad

KOREAN POUSSIN

Grilled Poussin, Red Pepper Puree Jasmine Rice 35

STEAK

28 Day, Dry Aged Beef, Fries **Tenderloin 8oz -** 95 Tomahawk 26oz (for two) -190

Sides & Sauces

**SIDES** 

All at \$8

**FRIES** 

**GREEN SALAD** PATATAS BRAVAS

**RICE & PEAS** 

**ZUCCHINI FRITTI** 

**TENDERSTEM** 

SIDES FOR THE TABLE

All at \$10

**GREEK SALAD GREEN SALAD** 

STREET CHICKS

Crispy Chickpea, Seasoned Yoghurt, Cucumber, Mango & Coriander

**SAUCES** 

All at \$4.50

**CHIMICHURRI PEPPERCORN** 

KIMCHI MAYO

RED JERK

PB = Plant Based V=Vegetarian

Allergens and Children's menu available on request. All Prices are in US dollars inclusive of ABST. A 12.5% service charge will be added to your bill. Payments by Card Only. PEANUTS and Tree Nuts are used in our kitchen. Some dishes may contain bones, shells, nuts and other allergens. Please advise us of any allergies and your waiter will let you know of a dishes ingredients.