KOHA

Restaurant | est. 1993

DINNER MENU

STARTERS

SOUP OF THE DAY 10
(Served with home-made bread)

VITELLO TONNATO 11
Sliced veal served chilled ~ tonnato sauce ~ baby watercress ~ caper berries

SEARED SCALLOPS 13
Jerusalem artichoke purée ~ king mushroom ~ crispy artichoke skin ~ mandarin beurre blanc sauce ~ basil oil

OX TONGUE (SLOW COOKED) 13
Pan-fried wild mushrooms ~ demi glace sauce (48hrs)~ drizzle of truffle oil ~ shaved parmesan ~ baby watercress

SALMON SASHIMI 12.5
Pan-fried sesame tiger prawns ~ edamame beans ~ seaweed ~ carrots marinated with rice vinegar

BEETROOT CARPACCIO 10
Goat's cheese ~ walnuts ~ beetroot dressing ~ micro herbs

BAKED OCTOPUS 14
White beans purée ~ crispy chorizo ~ fried courgette flower

OVEN BAKED CAMEMBERT 12.5
With truffle honey- walnuts and rosemary - grilled bread

SALADS

BURRATA SALAD 15
Fresh basil ~ cherry tomatoes

GOAT'S CHEESE SALAD 15
Mixed leaves ~ pesto of sun-dried tomatoes ~ pistachios crumble

MAINS

XL RAVIOLI WITH LOBSTER 25
Wilted spinach ~ tiger prawns bisque

SPINACH GNOCCHI 20
Wild mushrooms ~ truffle paste - shaved parmesan

PAN-ROASTED DUCK BREAST 22
(served medium rare)
Dauphinois potato ~ tartar of green apples and whole-grain mustard ~ beetroot powder ~ duck jus

RIB EYE BURGER 20
And skinny fries (200GR)
Sliced fresh tomato ~ lettuce ~ red onion ~ Koha's burger sauce

MARINATED CORN-FED CHICKEN BREAST 19
Cooked in sous vide for three hours ~ pumpkin purée ~ mixed mushrooms ~ creamy white wine sauce ~ tendril pea shoots

RIB EYE STEAK AND FRENCH FRIES 26.5
(250GR- 28 days dry aged)
Peppercorn sauce - watercress garnish

BEEF FILLET 29
Celeriac purée ~ baby vegetables ~ green peas ~ crispy celeriac ~ demi glace sauce (48hrs)

SLOW COOKED LAMB 25
Shoulder of lamb cooked in sous vide for 24 hours served with creamy cannellini beans purée ~ stem broccoli ~ crispy potatoes ~ lamb jus

PAN-FRIED SALMON FILLET 22.5
Shellfish minestrone (prawn ravioli, mussels, clams, asparagus, green peas, carrots)

WILD SEA-BASS FILLET 23.5
White asparagus ~ baby courgette ~ beurre blanc sauce and fried courgette flower

SIDES

WILTED SPINACH 5

FRENCH FRIES 4.5

ASPARAGUS ~ almond flakes 5.5

PARMESAN AND TRUFFLE FRIES 5.5

PADRÓN PEPPERS 6

HOMEMADE FOCACCIA BREAD 5
With olives, cherry tomatoes & rosemary

*A Discretionary Service Charge of 12.5 % will be addet to your bill.

FOOD ALLERGIES and INTOLERANCES
*Please speak to a member of staff about the ingredients in your meal when making your order.