Dine
under the Dome

Food for feeling good, staying longer and seeing where the afternoon takes you.

EXECUTIVE CHEF
Eliano Crespi

HEAD CHEF
Manuel Nogales Dominguez

BOWLS/SALADS

Nourish VG — 21
Red quinoa, Sauerkraut, avocado, beetroot

Salmon Poke — 22
Sushi rice, carrot, pickled radish, tofu, avocado

Omega Three VG — 16
Wild rice, lentils, kale, spinach, mixed seeds

Tuna Poke — 24
Asian dressing, crispy shallot, miso, sesame

Caesar Salad — 18
Anchovies, croutons, Caesar dressing

Mediterranean V — 18
Feta, cucumber, cherry tomato, red onion, olives, oregano

Lentil Soup VG — 14
Red lentils, crouton, coconut, chilli oil

ADD

Chicken — 10
Salmon — 12
Tofu — 10
Egg — 3

EAT WITH SIX SENSES

Made from scratch. Led by the seasons.

Our food philosophy puts fresh, natural ingredients first, prioritising responsible sourcing and thoughtful preparation while letting quality and flavour lead the way..

FROM JOSPER

Heritage Breed Grass-Fed Sirloin — 48
Salsa Verde, chives

Heritage Breed Grass-Fed Onglet Steak — 32
Chimichurri

Chicken Levantine wrap — 28
Flat bread, Ras-el-hanout

Sea Bream — 38
Vierge sauce

Aubergine VG — 22
Moutabal, miso, fig

Delica Pumpkin VG — 24
Roasted pumpkin, hummus, sage

SIDES

Steamed Rice VG — 8
Bitter Leaves VG — 6
Baked Sweet Potato VG — 8
Grilled Broccoli VG — 10

FRESH JUICES

Yellow Blaze V — 8
Orange, carrot, ginger, honey

Green Breeze VG — 8
Apple, cucumber, lime, maple

Ruby Rush VG — 8
Beetroot, apple, turmeric, lime

FRESH SHOTS

Rocket Fuel VG — 4
Apple vinegar, ginger, spices, herbs

Kickoff V — 4
Orange, lemon, honey, turmeric, black pepper

Glow Pop V — 4
Spirulina, lemon, kefir, maple

HOUSE SMOOTHIES

Green VG — 10
Spinach, green apple, avocado, ginger, cucumber, lime juice, coconut milk, chia seeds

Berries VG — 10
Mixed berries, banana, flaxseeds, almond milk, lemon juice

"Food is more than nourishment. When we cook from the heart, with respect for nature and the finest ingredients, we nourish both body and soul."

FROM MANUEL NOGALES DOMINGUEZ
HEAD CHEF

BUILD YOUR SHAKE

Choose your protein + Choose your milk + Choose a recipe + Add your extras + Mix and match to create your perfect shake.

CHOOSE YOUR PROTEIN (22g)

Organic Whey Chocolate or Vanilla protein V

Vegan Chocolate or Madagascar Cheesecake protein VG

CHOOSE YOUR BASE

Oat, Coconut, Almond or Full-Fat Whole Milk

CHOOSE YOUR RECIPE

Classic V — 8.5
Choice of protein with choice of milk or water

Cocoa Nut Crunch VG — 9.5
Chocolate protein, peanut butter, cocoa nibs

Madagascar — 9.5
Madagascar cheesecake protein, banana, oats, sea salt

Berry Cheesecake — 9.5
Madagascar cheesecake protein, fresh raspberries, toasted coconut

The Whole Food — 12.5
Avocado, blueberries, cocoa nibs, banana, oat, chia seeds, maple syrup, oat milk

ASK YOUR TEAM FOR FURTHER INFORMATION

V | Vegetarian VG | Vegan

All our ingredients are carefully selected for their quality and sustainability credentials. Please ask our team for assistance with any allergies or dietary requirements. All prices include 20% VAT. A discretionary service charge of 14.5% will be added to your bill.