

# Holloway Lunch menu



## Dips

Eggplant (plant based) \$14  
Cucumber yoghurt (vegetarian) \$14  
Olive (plant based) \$15  
Avocado (plant based) \$16  
Dip trio, pita, crudites \$38

## Small

Fried calamari, corn flour, picante aioli \$20  
Hamachi crudo, lotus root, yuzu truffle dressing, mizuna \$23  
Kofte, grilled sirloin meatballs \$25  
Ceviche, Baja bass, leche de tigre, tostada, cilantro (gluten free) \$26

## Soup and salads

add vegan feta \$8 | feta \$8 | salmon \$11 | chicken \$11 | steak \$16  
Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14  
Watermelon feta salad, Aleppo pepper, mint, lemon, barrel aged feta (gluten free) \$16  
Arugula and persimmon salad (plant based) (gluten free) \$18  
Taco bowl, avocado, cilantro, rice, black beans, pico de gallo, grilled corn, chipotle aioli (plant based) \$20  
Little gem caesar, croutons, parmesan, anchovy (vegan option available) (plant based) \$22  
Greek village, tomato, cucumber, green pepper, feta, olives (gluten free) (vegetarian) \$23  
Winter Grain Bowl, sweet potato, cauliflower, quinoa + black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

## Lunch bowl \$17, available until 3pm

Avocado \$8 / feta cheese \$8 / daring plant chicken \$10 / mojo de ajo chicken \$10 / citrus salmon \$11 / ahi tuna \$14  
Base (choose two): turmeric cauliflower rice, cilantro brown rice (plant based) / shredded romaine (plant based) / warm quinoa (plant based)  
Vegetables (choose three): cherry tomato / cucumber / carrot / fajita vegetable / chickpea / grilled corn / black bean  
Toppings (choose two): herbs / crouton / spicy pepita / crunchy garbanzo / corn nut / cotija cheese  
Dressings (choose one): lemon vinaigrette / Caesar / thousand island / ranch

## Sandwiches and burgers

Chicken birria burrito, guajillo, chile de arbol, brown rice, queso, consommé \$20  
Dirty burger, cheddar, mustard, iceberg, tomato, pickles, fries \$25  
Beef and lamb kebab, sumac, spicy tzatziki, tomato, fries \$24  
Vegan dirty burger, vegan cheese, secret sauce, iceberg, tomato, pickles, sweet potato fries (plant based) \$25  
Cali torta, grilled chicken, avocado, pickled jalapeño, romaine, tomato \$26  
Steak / portobello mushroom \$30 / \$26

## Large

Roasted cauliflower, harissa, green goddess, herb salad, crispy garbanzo, sumac vinaigrette (gluten free) \$20  
Vegan scallops, trumpet mushroom, celery root puree, roasted baby beets, salsa macha (gluten free) (plant based) \$22  
Portobello tacos, guacamole, cabbage, chipotle, cilantro (plant based) \$28  
Mary's farm rotisserie chicken, roasted carrot puree, herb salad, charred lemon \$36  
King salmon, fennel citrus salad, pomegranate seeds, micro green, blood orange vinaigrette \$38  
Club steak, béarnaise, fries \$40

## Sides

French fries \$8, make it truffle +\$4  
Sweet potato fries \$9  
Spinach \$10  
Green salad / tomato salad \$11  
Brussels sprouts \$12

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# Holloway Dinner menu



## Dips

Olive (plant based) \$15  
Eggplant (plant based) \$14  
Cucumber yoghurt (vegetarian) \$14  
Avocado (plant based) \$16  
Dip trio, pita, crudites \$38

## Small

Ceviche, Baja bass, leche de tigre, tostada, cilantro (gluten free) \$26  
Kofte, grilled sirloin meatballs \$25  
Ham croquettes, serrano ham, garlic aioli, micro cilantro \$17  
Prawn toast, tonkotsu sauce, thousand island dressing \$19  
Hamachi crudo, lotus root, yuzu truffle dressing, mizuna \$23  
Grilled octopus, potato, Spanish chorizo, chimichurri (gluten free) \$25  
Fried calamari, corn flour, picante aioli \$20

## Chef Jose Dozal's recommendations

Chicken Soup, vegetables, brown rice, celery, dill (gluten free) \$14  
Winter Grain Bowl, sweet potato, cauliflower, quinoa + black rice, kale, apple cider, turmeric hummus (plant based) (gluten free) \$20

## Soup and salads

add vegan feta \$8 / feta \$8 / salmon \$11 / chicken \$11 / steak \$16  
Soup of the day \$16  
Arugula and persimmon salad \$18  
Watermelon feta salad, Aleppo pepper, mint, lemon, barrel aged feta \$16  
Little gem caesar, croutons, parmesan, anchovy, (vegan option available) (plant based) \$22  
Greek village, tomato, cucumber, green pepper, feta, olive (vegetarian) \$23  
Taco bowl, avocado, cilantro, rice, black beans, pico de gallo, grilled corn, chipotle aioli (plant based) \$20

## Sandwiches and burgers

Dirty burger, cheddar, mustard, iceberg, tomato, pickles, fries \$25  
Vegan dirty burger, vegan cheese, secret sauce, iceberg, tomato, pickles, sweet potato fries (plant based) \$25  
Chicken birria Burrito, guajillo, chile de arbol, consommé, brown rice, queso \$20  
Cali torta, grilled chicken, avocado, pickled jalepeño, romaine, tomato \$26  
Steak / portobella mushroom \$30 / \$26

## Large

Portobello tacos, guacamole, cabbage, chipotle, cilantro (plant based) \$28  
Roasted cauliflower, harissa, green goddess, herb salad, crispy garbanzo, sumac vinaigrette \$20  
Vegan scallops (trumpet mushroom), celeriac puree, baby beets, salsa macha (plant based) (gluten free) \$22  
Tonnarelli cacio e pepe, black pepper, pecorino romano (vegetarian) \$24  
Mary's farm rotisserie chicken, roasted carrot puree, herb salad, charred lemon \$36  
NY steak asada, salsa verde, Mexican spring onion \$55  
Braised short rib, pumpkin, maple and smoked paprika puree, fried chili, breadcrumb garnish \$40  
King salmon, fennel citrus salad, pomegranate seeds, micro green, blood orange vinaigrette \$38  
Beef and lamb kebab, sumac, spicy tzatziki, tomato and fries \$24  
Pumpkin seed crusted seabass, grilled rainbow chard, pistou \$30

## Sides

French fries \$8, make it truffle +\$4  
Sweet potato fries \$9  
Spinach \$10  
Green salad / tomato salad \$11  
Brussels sprouts \$12

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# Holloway Dessert menu



## Desserts served until 11:30pm

Chocolate chip cookies / vegan chip cookies (plant based), maldon salt \$11

Fruit Bowl, lemon-lime sorbet (plant based) (gluten free) 14

S'mores cake \$13

Vegan chocolate pot, coconut cream (plant based) \$13

Apple-ginger tart a la mode \$13

Gelato, salted caramel / espresso / double chocolate \$6

Sorbet, mango (plant based) / lemon (plant based) \$6

Soft serve sundae, chocolate / vanilla \$14

Choose three: rainbow sprinkles, brownie bites, oreos, market berries, whipped cream, m&M's, chocolate sauce, berry sauce

## Digestif

Amaro Montenegro \$20

Amaro Nonino \$21

Il Moscato Di Nonino Grappa \$20

Licor 43 \$16

Cynar \$16

## Cocktails

Espresso martini, 42 Below Vodka, Kahlua, Espresso by Grind \$20

Carajillo, Licor 43, Espresso by Grind \$20

Coffee and tea available upon request