



chinchilla

rooftop café & bar

Light Bites

OYSTERS (X3) 80

Black pepper & lemon

COLD POACHED SHELLFISH PLATE SQ

Poached prawns, langoustines,
& pink sauce

PRAWN COCKTAIL 130

Pink sauce, avocado, lemon,
sea salt & black pepper

BOUILLABAISSE 180

Prawns, monkfish, clams, mussels, fennel, saffron,
sourdough & rouille (Serves 2)

BEEF CARPACCIO 105

Lemon, parsley,
olive oil & mustard dressing
Add Avocado: SQ

CRUDITÉS 85

Radish, tomato, baby corn, snap peas, cucumber,
celery, carrots & salad cream

CAPRESE SALAD 80

Tomato, mozzarella, basil
& olive oil

CHINCHILLA GREENS 95

Tomato, cucumber, carrots, red cabbage,
boiled egg, seeds & goats cheese

Sandwiches

PASTRAMI 80

Hot mustard, cornichons, pink sauce & slaw

GRILLED CHICKEN 75

Chicken breast, lemon, fresh herbs, olive oil, sea
salt & black pepper

Sides

FRIES 25

Thyme sea salt

GREENS 35

Rocket, lemon, black pepper,
parmesan & vinaigrette

Mains

PRAWNS SQ

Parsley, garlic, chilli, butter,
sea salt & lemon

GRILLED LOBSTER SQ

Sea salt, black pepper,
pink sauce & lemon

GRILLED TUNA NIÇOISE 200

Baby new potatoes, tomato, green beans,
olives & radish

WHITE FISH 165

Sea salt, broccolini, lemon & butter

BLACK MUSSELS 120

Shallots, garlic, thyme, white wine
& cream

MONKFISH GOUJONS 155

Bread crumbs, lemon, sea salt, black pepper &
tartar sauce

SALMON EN PAPILOTTE SQ

Fennel, celery, shallots, garlic, parsley,
white wine & tomato

STEAK BÉARNAISE 220

Fries

BEEF BURGER 120

Mustard, cornichons, red onion, lettuce, tomato,
pink sauce & aged cheddar

CHICKEN PAILLARD 110

Chicken breast, lemon, fresh herbs, olive oil, sea
salt & black pepper

LINGUINE 140

Shallots, garlic, thyme, tomato, mussels,
clams & white fish

Desserts

ICE CREAM 60

Bar One chocolate sauce

SEASONAL FRUIT PLATE 90

VANILLA CRÈME BRÛLÉE 65

Shortbread

CHOCOLATE BROWNIE 75

Vanilla ice cream & chocolate sauce