

FOLEY'S

TASTING KITCHEN

MODERN WORLD DISHES INSPIRED BY THE SPICE TRAIL

HEAD CHEF - MITZ VORA

Launching in June, Foley's restaurant will be serving up a diverse range of modern world dishes inspired by the spice trail.

For one night only, Mitz Vora and his team will be cooking a 6 course tasting menu.

WWW.FOLEYSRESTAURANT.CO.UK

M E N U

Rempeyek (Indonesian Peanut Crackers)

Tomato sambal

Fried Oysters

Shoestring, homemade Sriacha sauce

Bulgur Arancini

Green humus, burnt aubergine, spiced red peppers, feta

Ceviche

Tuna, cucumber, edamame, cornnuts, miso, radish, tapioca

Lamb & Cauli

Tandoori lamb shoulder, grilled cauliflower, tzatziki, smoky peanuts served with fresh pita

Coffee & Doughnut

Boozy doughnut french toast, cardamom coffee butter, cream cheese, candied walnuts

Chai Tea

Dark chocolate

At Patty & Bun

The Arch, 397 Mentmore Terrace, London Fields,
Hackney, E8 3PH

