

Annabel's

FOR THE TABLE

Annabel's Crudités & Crispy Pitas with Paprika (vg)

Aubergine Baba Ghanoush (vg)

Feta & Jalapeño (v)
Honey

Hummus (v)
Confit Garlic & Sumac

STARTERS

Tuna Tartare
Mango, Grape Ponzu & Jalapeño

Burrata Salad
Grilled Romano Peppers, Basil & Balsamic

King Prawns
Saganaki Tomato Sauce, Feta, Confit Datterini & Herbs

MAINS

Annabel's Paccheri Pasta (v)
Parmesan, Tomato Sauce, Basil & Chilli
or

Wild Sea Bass Fillet
Sauce Vierge & Kalamata Olives
or

Lamb Chops
Lamb Jus, Crispy Garlic & Parsley Pesto

SIDES TO SHARE

Triple-Cooked Potato Chips (vg)

Heritage Tomatoes (vg)
with Aged Balsamic

Grilled Zucchini (vg)
with Mint

DESSERTS TO SHARE

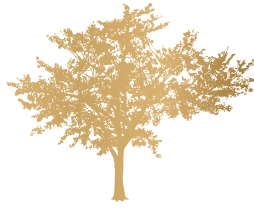
Annabel's Chocolate Cake

Pistachio Ice Cream (v)
Sea Salt & Olive Oil

Exotic Pavlova (v)
with Yoghurt Ice Cream

(V) - VEGETARIAN (VG) - VEGAN

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.



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ALULA DRINKS

MOCKTAILS

Belli-no

*Peach Purée,
Non-Alcoholic Sparkling Wine*

Easy Paloma

*Lyre's Agave Blanco, Earl Grey Tea,
Vanilla, Lemon, Pink Grapefruit Soda*

Rose Petal Spritz

*Raspberry, Rose Petal, Non-Alcoholic
Sparkling Wine, Soda Water*

Clean Margarita

*Lyre's Agave Blanco, Chilli Reduction,
Hibiscus, Lime, Tajin*

London Dry

Tanqueray 0%, Elderflower, Tonic Water

SHERBETS

Mango

Pomegranate

Citrus

TEAS & INFUSIONS

Black

Premium Assam | Earl Grey

Oolong

Royal Yellow

Green

Imperial Jasmine | Sencha Sakura

Bora Bora

Red Berries

Infusions

Chamomile | Peppermint