



The Travellers Kitchen

Daytime Menu Served from 10am to 5pm

Brunch

SOURDOUGH GRILLED TOAST 4
Provolone cheese, arrosto ham, apple chutney

AYU HOME-MADE GRANOLA (V)(GF) 7
Fresh fruit in season, Greek yoghurt, honey

SHAKSHUKA (V) 8
Spicy Lebanese red pepper & tomato stew topped with a poached egg, toasted sourdough bread

AYU EGG
Sourdough brioche bun, Hollandaise sauce

- Avocado guacamole (V) 8
- Smoked ham & crispy bacon 8
- Smoked salmon & cream cheese 8

TRADITIONAL ENGLISH BREAKFAST 9
2 sunny side up eggs, pork sausages, bacon, mushrooms & baked beans, toasted sourdough bread

FRENCH ONION & GRILLED CHEESE 7
Brie, Gruyere, Granny Smith green apple, caramelized onion in toasted thick sourdough turmeric bread

PLANT BASED AYU BAGEL (VG) 5
Pickled beets, baby spinach, hummus

ANGUS BEEF TAGLIATA 10
Horseradish mayo, pickled gherkins, chimichurri, valerian, lollo rosso on artisanal crusty French loaf bread

GRILLED MUSTARD CHICKEN 9
Crispy bacon, Gruyere, rucola, honey mustard in a sourdough multi-seed bagel

Sharing

CROQUETAS

- Jamon Iberico (4pcs) 7
- Calamari (4pcs) 7
- Boletus Champiñon (4 pcs)(VG) 7
- Trio taster (6 pcs) 10.5

GRAVLAX 13
3 types of cured salmon with beetroot, black ash spices and orange. Served with in-house crackers, dill & yoghurt dipping sauce

PULPO A LA GALLEGA (GF) 14
Octopus with new potatoes, smoked paprika and Jubilee Foods olive oil

CHICKEN YAKITORI SKEWERS (GF) 12
Grilled in a sticky sweet sauce (4 pcs)

JUBILEE FOODS NANNA'S RAVIOLI (V)
Homemade ravioli with a traditional filling of Gozo cheeselets

- Traditional Maltese with tomato & basil 12
- Deep fried mini ravioli with mint & parsley pesto, caramelized walnuts 12

Soups

GASPACHO ANDALUZ (VG, GF) 10
Traditional summer Andalusian tomato and garlic soup. Served cold with sourdough bread and topped with cucumber, fresh tomato, parsley and olive oil

SALMOREJO CORDOBÉS 10
Traditional summer Cordovan tomato and garlic soup. Served cold with sourdough bread and topped with Jamón Ibérico, grated boiled egg, croutons and olive oil

SHITAKE MUSHROOM AND LEMONGRASS BROTH (VG, GF) 10
With rice noodles

(GF) Gluten Free (VG) Vegan (V) Vegetarian

Please inform your server if you have any food allergies or intolerances.



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10am to 5pm

Mains

PERUVIAN FISH CEVICHE (GF) 15

Local Meagre ceviche, sweet potato puree, mixed bell peppers, red onion, coriander, chilli, toasted corn

RIGATONI CARBONARA 12

Free range eggs, guanciale artigianle, Pecorino Romano, crushed black pepper

FREGOLA SARDA 14

Durum wheat and semolina fregola pasta, with vongole, baby octopus, garlic, saffron, mediterranean herbs and cherry tomato

SRILANKAN BLACK PORK CURRY (GF) 20

Traditional aromatic roasted spice mix with Goraka paste, fresh pandan & curry leaves, cinnamon, ginger & chilli. Served with steamed rice.

MORROCCAN BABY AUBERGINES (VG)(GF) 12

Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese

STEAK FRITES 24

Charcoal grilled medium-rare USDA rib-eye steak (300 gr) served with Skin-on Potato fries, Xwejni sea salt, mustard

- Add Béarnaise sauce - 2
- Add Chimichurri - 2

WANDERING UDON DRAGON (VG) 12

Black bean, chilli and garlic wheat noodle stir fry with healthy greens

- Add Tofu (VG) - 1.5
- Add Beef & shrimp - 2.5

Sides

SKIN-ON POTATO FRITES 4

- Xwejni sea salt & Chilli (VG)
- Parmesan & Parsley
- Garlic & Onion (VG)

JASMINE RICE SIMPLY STEAMED (VG)(GF) 4

Plant Based Dishes

FRESH CARIBBEAN SALAD (VG)(GF) 12

Sweet potato ceviche, mixed bell peppers, red onion, coriander, mango, chilli, yusu dressing

LOCAL FIG AND CUCUMBER SESAME SALAD (VG)(GF) 12

Green leaves mix, walnuts, AYU dressing

CHERRY TOMATO, PEACH AND GLASS NOODLE SALAD (VG)(GF) 11

Toasted peanuts, celery, chilli flakes, maple syrup, coriander, basil

LEVANTINE RATATOUILLE (VG)(GF) 11

Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix

BEDOQUIN MIX (VG)(GF) 11

Spiced chickpeas, green lentils, red cabbage, caramelized walnuts and maple syrup

UPGRADE ANY PLANT BASED DISH

- Add Spiced chickpeas (100 gr)(VG) - 2
- Add Grilled chicken (150 gr) - 4
- Add Angus beef tagliata (150 gr) - 5
- Add Salmon fillet (150gr) - 5
- Add Free-range hard boiled egg - 2
- Add Sourdough bread - 2

ROSEMARY & PAPRIKA SWEET POTATO (VG) 4

JASMINE RICE MUSHROOMS AND CHIVES (VG)(GF) 6

SHOESTRING ZUCCHINI FRITES (VG) 4

STIR-FRIED VEGETABLES (VG)(GF) 5

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The Travellers Kitchen

Evening Menu Served from 5pm to 11pm

Sharing

CROQUETAS

- Jamon Iberico (4pcs) 7
- Calamari (4pcs) 7
- Boletus Champiñon (4 pcs)(VG) 7
- Trio taster (6 pcs) 10.5

GRAVLAX

3 types of cured salmon with beetroot, black ash spices and orange. Served with in-house crackers, dill & yoghurt dipping sauce

13

PINTXOS DE SAN SEBASTIAN

World famous Basque nibbles mostly renowned in San Sebastian and eaten in bars as pre-dinner snacks. Our selection of Pintxos vary according to seasonal ingredients and other Basque-sourced delicacies and can be viewed at the bar

2

PULPO A LA GALLEGA (GF)

Octopus with new potatoes, smoked paprika and Jubilee Foods olive oil

14

CHICKEN YAKITORI SKEWERS (GF)

Grilled in a sticky sweet sauce (4 pcs)

12

JUBILEE FOODS NANNA'S RAVIOLI (V)

Homemade ravioli with a traditional filling of Gozo cheeselets

- Traditional Maltese with tomato & basil 12
- Deep fried mini ravioli with mint & parsley pesto, caramelized walnuts 12

BAO BUNS (GF)

- Steamed sweet pork belly, cucumber, coriander, chilli (2 pcs) 8
- Korean chicken, red onion, cucumber, sesame seeds (2 pcs) 8
- Plant based (VG)(2 pcs) 8
- Trio taster (3 pcs) 12

Plant Based Dishes

FRESH CARIBBEAN SALAD (VG)(GF)

Sweet potato ceviche, mixed bell peppers, red onion, coriander, mango, chilli, yusu dressing

12

BEDOUIN MIX (VG)(GF)

Spiced chickpeas, green lentils, red cabbage, caramelized walnuts and maple syrup

11

LOCAL FIG AND CUCUMBER

SESAME SALAD (VG)(GF)

Green leaves mix, walnuts, AYU dressing

12

ORIENTAL STIR-FRY (VG)(GF)

Mushroom & broccoli served with steamed Jasmine rice

12

CHERRY TOMATO, PEACH AND GLASS NOODLE SALAD (VG)(GF)

Toasted peanuts, celery, chilli flakes, maple syrup, coriander, basil

11

UPGRADE ANY PLANT BASED DISH

- Add Spiced chickpeas (100 gr)(VG) - 2
- Add Grilled chicken (150 gr) - 4
- Add Angus beef tagliata (150 gr) - 5
- Add Salmon fillet (150gr) - 5
- Add Free-range hard boiled egg - 2
- Add Sourdough bread - 2

LEVANTINE RATATOUILLE (VG)(GF)

Butternut squash, sweet red pepper, potato, aubergine, zucchini, parsnip and cherry tomato roasted in middle-Eastern spice mix

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Soups

GASPACHO ANDALUZ (VG)(GF) 10

Traditional summer Andalusian tomato and garlic soup. Served cold with sourdough bread and topped with cucumber, fresh tomato, parsley and olive oil

SHITAKE MUSHROOM AND LEMONGRASS BROTH (VG)(GF) 10

With rice noodles

Mains

PERUVIAN FISH CEVICHE (GF) 15

Local Meagre ceviche, sweet potato puree, mixed bell peppers, red onion, coriander, chilli, toasted corn

CHINESE BABY RIBS 18

Sweet and sour pork ribs, buddha vegetable, steamed rice

MORROCCAN BABY AUBERGINES (VG)(GF) 12

Stuffed with spiced lentils, crunchy grated parsnip and plant-based cheese

WANDERING UDON DRAGON (VG) 12

Black bean, chilli and garlic wheat noodle stir fry with healthy greens

- Add Tofu (VG) - 1.5
- Add Beef & shrimp - 2.5

SRILANKAN BLACK PORK CURRY (GF) 20

Traditional aromatic roasted spice mix with Goraka paste, fresh pandan & curry leaves, cinnamon, ginger & chilli. Served with steamed rice.

Sides

SKIN-ON POTATO FRIES 4

- Xwejni sea salt & Chilli (VG)
- Parmesan & Parsley
- Garlic & Onion (VG)

JASMINE RICE SIMPLY STEAMED (VG)(GF) 4

SALMOREJO CORDOBÉS 10

Traditional summer Cordovan tomato and garlic soup. Served cold with sourdough bread and topped with Jamón Ibérico, grated boiled egg, croutons and olive oil

BIBIMBAP (VG)(GF) 12

Korean rice classic packed with forgotten vegetables, kimchi, colour and flavour

- Add Free-range egg - 2
- Add Grilled chicken (150 gr) - 4
- Add Angus beef tagliata (150 gr) - 5
- Add Salmon fillet (150 gr) - 5

FREGOLA SARDA 14

Durum wheat and semolina fregola pasta, with vongole, baby octopus, garlic, saffron, mediterranean herbs and cherry tomato

RIGATONI CARBONARA 12

Free range eggs, guanciale artigianle, Pecorino Romano, crushed black pepper

CANTONESE STEAMED FISH (GF) 19

Infused Sea Bream with ginger, kaffir lime leaves and shitake mushrooms. Served whole with Jasmine rice

STEAK FRITES 24

Charcoal grilled medium-rare USDA rib-eye steak (300 gr) served with Skin-on Potato fries, Xwejni sea salt, mustards

- Add Béarnaise sauce - 2
- Add Chimichurri - 2

ROSEMARY & PAPRIKA SWEET POTATO (VG) 4

JASMINE RICE MUSHROOMS AND CHIVES (VG)(GF) 6

SHOESTRING ZUCCHINI FRIES (VG) 4

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