

PIER7

Café & Bar



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MEZZE PLATTER

248

Hummus, Baba Ghanoush, Whipped Feta, Beetroot Hummus,
Olive, Sumac Onion, Fig, Grape, Cucumber
地中海小食拼盤、鷹嘴豆泥醬、中東茄子醬、菲達羊奶芝士、紅菜頭醬



1



2



3

Mezzes

- | | |
|---|---|
| <p>1 HUMMUS  112
Chickpea, Confit Garlic, Tahini, Sumac
鷹嘴豆泥醬、油封蒜、紅椒油、鹽膚木果</p> | <p>3 WHIPPED FETA  142
Marinated Beetroot & Cauliflower,
Cumin, Sesame, Dill
菲達羊奶芝士、漬紅菜頭、椰菜花、芝麻</p> |
| <p>2 BABA GHANOUSH  122
Smoked Eggplant & Butternut Squash,
Dukkah, Marjoram
中東茄子醬、烤南瓜、榛子杜卡、馬祖林</p> | |

All mezzes are served with flat bread
配烤薄餅



Plates

4 CHARCUTERIE BOARD 138
Assorted Iberico Ham, Loin, Chorizo, Salchichon, Manchego, Idiazabal
精選西班牙伊比利亞火腿芝士拼盤

5 CRUNCHY FRIED SEMI-DRIED CALAMARI 142
Garlic, Aioli
酥炸一夜干魷魚、蒜香蛋黃醬

6 CHICKEN WINGS 108
Sumac Red Onion
香辣雞翼、鹽膚木果、漬紅洋蔥

7 FALAFEL 132
Fava Bean, Tahini, Za'atar, Amba Sauce
中東炸蠶豆腐嘴豆泥餅、地中海芒果醬

8 BEEF TARTARE 148
Bulgur, Chili, Pine Nut, Tourn, Hash Brown
和牛他他、布格麥、蒜頭欖油醬、手工薯餅

9 BAKED CAMEMBERT 158
Roasted Grape, Honey, Sherry, Walnut, Flat Bread
焗金文畢芝士、蜜糖烤提子、核桃、烤薄餅

10 SPICED BUTTERNUT SQUASH 128
Semi-dried Tomato Harissa, Kataifi
烤焗日本紅皮南瓜、哈里薩辣醬、土耳其酥皮絲

RAS EL HANOUT FRIES 72
Mixed Herbs, Garlic, Truffle Oil
松露薯條、摩洛哥香料

FLAT BREAD 48
Za'atar
烤薄餅、薩塔香料



11



14



12



13



15

From the Grill

- 11 GRILLED KING PRAWN** 182
Harissa, Cucumber, Tzatziki, Tournesol
哈里薩醬烤大蝦、青瓜酸乳酪醬
- 12 PORK BELLY SKEWER** 152
Whey Reduction, Biber Salcasi Butter Sauce
烤豬腩串、乳清汁、土耳其甜椒牛油醬
- 13 CHICKEN SKEWER SHAWARMA** 172
Labneh, Za'atar, Pickled Cabbage
烤土耳其沙威瑪雞肉串

- 14 DRY AGED CAB BEEF SIRLOIN (12oz)** 398
Grilled Broccolini, Ras El Hanout Fries
乾式熟成西冷扒、西蘭花苗、薯條、摩洛哥香料
- 15 VEGGIE LINGUINE** 172
Linguine, Maitake, Asparagus, Carrot, Dukkah
蔬菜扁意麵、蘆筍、舞茸菇、甘筍、榛子杜卡

Please allow 30-minute preparation time
需時30分鐘