

Annabel's

WELLNESS FESTIVAL

24 OCTOBER - 1 NOVEMBER

FOR THE TABLE

Annabel's Crudités, Crispy Pitas & Paprika (vg) 231 kcal (5)
Aubergine Baba Ghanoush (vg) 189 kcal (2, 7)
Feta & Jalapeño (v) 354 kcal (1, 4, 7, 11)
Honey
Hummus (vg) 166 kcal (7)
Confit Garlic & Sumac

STARTERS

Grilled Mushroom Skewer (vg) 200 kcal
Oxymeli Honey Dressing, Lemon Oil Sauce & Rosemary
or
Tuna Tartare 260 kcal (1, 3, 4, 14)
Mango, Grape Ponzu & Jalapeño

MAINS

Romano Pepper Gemista (vg) 380 kcal (2, 4, 5)
Piquillo Dressing, Smoked Chilli Oil, Parsley & Pine Nuts
or
Wild Sea Bass Fillet 320 kcal (3, 4, 6)
Sauce Vierge & Kalamata Olives

SIDES TO SHARE

Heritage Tomatoes & Aged Balsamic 176 kcal (4)
Grilled Zucchini & Mint 95 kcal (4)
Puy Lentil & Bulgur Wheat Tabbouleh 180 kcal (1, 5)

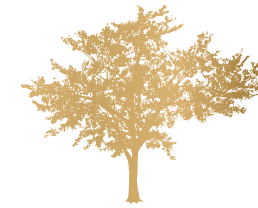
DESSERTS TO SHARE

Exotic Eton Mess 255 kcal
Seasonal Fresh Fruit Platter 95 kcal

(V) - VEGETARIAN (VG) - VEGAN

(1) - CEREALS CONTAINING GLUTEN | (2) - NUTS | (3) - FISH | (4) - SULPHUR DIOXIDE & SULPHITES
(5) - CELERY | (6) - CRUSTACEANS | (7) - SESAME SEEDS | (8) - MOLLUSCS | (9) - MUSTARD
(10) - PEANUTS | (11) - MILK | (12) - LUPIN | (13) - EGGS | (14) - SOYBEANS | (15) - CONTAINS DAIRY

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

Bora Basil Fizz
London Tea Exchange Bora Bora Berry Tea
Cordial, Fresh Basil & Ginger, Soda

London Dry
Tanqueray 0%, Elderflower, Tonic Water

TEAS & INFUSIONS

Black
Premium Assam | Earl Grey

Oolong
Royal Yellow

Green
Imperial Jasmine | Sencha Sakura

Bora Bora
Red Berries

Infusions
Chamomile | Peppermint