Januage TEN

LAMB		BURGER	
Badinage Lamb Ribs Half 150 Fu	11 260	Badinage Burger	145
•Full Portion served with a Choice of Side•		•Served with a Choice of Side•	
Sous Vide Lamb Ribs Grilled over Coal·Finished off with a Pineapple Glaze·Served on Charred Lemon Labneh		200g Chargrilled Pure Beef Patty on a Toasted Milk Bun from our Pizza Oven·Topped with Pickled Cucumber, Jalapeño Aioli, Emmental Cheese and Caramelized Onions·Served on a bed of Fresh Rocket Leaves	
POULTRY		[Add Bacon]	35
Badinage Wings Half 115 Fu	11 185	[ndd bdoon]	
Buttermilk Fried Wings Marinated Cucumbers Toasted Sesame		PORK	
Seeds-Spring Onion-Blue Cheese Foam		Badinage Pork Ribs 500g 170 1	kg 290
Badinage Chicken Legs	145	Honey Barbecue Pork Ribs-Served on a bed of Coleslaw-Topped	
Sous Vide and Grilled over Coal Drizzled with Coriander Pistou		with Crackling·Served with a Side of Triple Cooked Chips	
Served with Roasted Sweet Potato, Apricot and Almond Salsa on a bed of Curry Style Sauce		Badinage Pork Belly	165
SEAFOOD .		Harissa Roasted Pork Belly-Apricot Chutney-Pork Crackling-Charred Cauliflower-Served with Baby Potatoes	
Badinage Prawns	230	PIZZA AND PASTA	
•Served with a Choice of Side•		Masabasita [V]	105
5 King Plancha Grilled Prawns · Guacamole · Burnt Lime Wedge · Finished off with a Drizzle of Shellfish Oil		Margherita [V]	105
FINISHED ON WICH A DITISTE OF SHETTITISH OFF		Tomato·Fior di Latte·Basil The Cheesy Trio [V]	130
SALAD		Mozzacella·Chef's Cheese Sauce·Basil Pistou·Grana Padano	130
Badinage Salad	110	Fiori Bianchi [V]	130
Pickled Red Onions·Grana Padano Shavings·Spiced Nut Crumble·		Fior di Latte Crème Fraîche Cream Cheese Olives Chives	
Avocado Served on a bed of Seasonal Greens Drizzled with a Lemon and Honey Dressing		Mushroom and Bacon	150
[Add Chargrilled Deboned Chicken Thighs]	40	Mozzarella·Mushrooms·Bacon·Balsamic Glaze·Rocket	
[Add Chargrilled Rump Slivers]	70	Chicken & Avo	150
VEGETARIAN		Mozzarella·Chicken Fillet·Pickled Onions·Jalapeño Aioli·Avocado	
Badinage's Creamy Parmesan Red Peppers	149	Lamb Pizza	160
Charcoal Roasted Red Peppers.Cream Cheese.Basil Pistou.Panco Crumb		Braised Lamb·Labneh·Red Onions·Fior di Latte·Sesame Seeds	
Topped with Grated Parmesan	5.	Badinage Bianco	175
Badinage Risotto	165	Beef Salami·Za'atar·Lemon Ricotta·Chilli and Garlic Honey· Fior di Latte	
Butternut Risotto topped with Cranberry Relish, Crème Fraîche, Blue Cheese and Coal Roasted Butternut Cubes-Finished off with a Green Chilli Oil and Walnut Crumble		Badinage Pasta	195
BEEF		Linguine in an Alfredo Style Sauce·Topped with Chargrilled Rump Slivers, Mushrooms and Basil Pistou·Grated Grana Padano	
DELI .		CHEF SPECIALITY	
Chargrilled Beef Served on a Mushroom Ketchup		ONE! OF EVEREE !	
•Served with a Choice of Side•		Ask for our Speciality Board	SQ
Rump 300g	190	Ask about our Set Menu for Sundays and Special Events	
Fillet 250g Rib-Eye 300g	240 265		
	000		

360

360

Prime Rib 750g

T-Bone 650g



SIDES	
Triple Cooked Chips	
Carrots	35
Honey Roasted Carrots-Smoked Sumac Yogurt	
Greek Salad	35
Danish Feta Cheese Various Olives Red Onions Cucumber and Cherry Tomatoes Served on a bed of Seasonal Greens	
Mash and Gravy	40
Bone Macrow	40
Caramelised Onions-Served with Toasted Bread Slices	
Badinage Aubergine	45
Coal Roasted Aubergine on a bed of Roasted Cauliflower Purée Topped with Yoghurt, Curry Pickled Cauliflower and Dukkah Finished off with a Herb Oil	
Badinage Potatoes	50
Truffle Mayo	
Broccoli	50
Charred Tenderstem Broccoli Romesco Sauce Toasted Coconut	
Badinage Side Salad	50
•Extra Only•	

HOT SAUCES

Chimichurri
Café au Lait
Peppercorn
Whisky
Cheese

CONDIMENT SAUCES

Jalapeño Aioli
Mushroom Ketchup

In-house Chilli Relish [mild|hot]

Served Tuesday to Saturday 12h00 - 2lh00 and Sundays 12h00 - 15h00 Kitchen closes for orders at 2lh00 Tuesdays to Saturdays Kitchen closes for orders at 15h00 Sundays

Pickled Red Onions Grana Padano Shavings Spiced Nut Crumble Avocado Served on a bed of Seasonal Greens Drizzled with

a Lemon and Honey Dressing

Notice: The Weights of all Advertised Meat Cuts are Specified as Wet Weights
Please be Aware that Our Food may Contain or Come into Contact with Common Allergens such as Sesame Seeds and Nuts