

# ARTEMIS

## BAR MENU

### SPICED MIXED NUTS 🥕🌿 9

*Paprika, Cardamom, Cinnamon*

### MARINATED OLIVES 🥕🌿 11

*Thyme, Rosemary*

### 'ORTIZ BOQUERONES' 14

*Marinated White Anchovies, Caper Berries, Pan di Coca*

### HAMACHI CRUDO 🥕 26

*Japanese Yellowtail Tuna, Green Sicilian Olives, Basil, Pickled Tomato, Almonds*

### HUMMUS 🥕🌿 10

*Chickpea, Grilled Flatbread, Tahini, Za'atar, Olive Oil*

### TARAMASALATA 16

*Cod Roe, Charcoal-Grilled Flatbread, Ikura Caviar*

### PAN CON TOMATE 22

*Tomato on Pan di Coca Toast, Jamon Iberico*

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### SPANISH CHORIZO 🥕 20

*Pickled Onions, Paquillo Peppers*

### LAMB PITA 22

*Green Harissa, Jalepeño, Pecorino*

### O'CONNOR STRIPLOIN 🥕 200g 40

*Chimichurri, Violet Mustard*

### FRIES & HERBS 🥕🌿 10

*Oregano Salt, Aioli*

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### CHARCUTERIE BOARD 24 / 46

*Prosciutto San Daniele, Jamon Iberico, Morcon Sausage, Corsican Coppa*

### SELECTION OF CHEESE 🥕 24 / 36

*Grape Chutney, Roasted Walnut & Raisin Bread*

### MEZZE PLATTER 🥕 34

*Hummus, Baba Ganoush, Beetroot Tartare, Quinoa Falafel, Pickled Cucumber, Flatbread, Marinated Olive*

🌿 Vegetarian 🌊 Vegetarian Option Available 🥕 Gluten-free

All prices are subject to service charge and prevailing government tax.