

RESTAURANT WEEK
APRIL 9TH - 18TH

EAT | DRINK 360°
STREET
PORTSMOUTH

THREE COURSE
MENU \$42

COURSE ONE

GRILLED ROMAINE SALAD ^V

GRAPEFRUIT • ORANGE • CRISPY SHALLOTS • GOAT CHEESE • BROWN BUTTER VINAIGRETTE

GOBI 65 ^{V GF}

INDIAN SPICED FRIED CAULIFLOWER • TAMARIND GLAZE • GARLIC YOGURT SAUCE

GARAETTEOK ^V

(PRONOUNCED GAH • RAY • TOK) FRIED CHEWY RICE CAKES • SPICY GINGER GARLIC SAUCE
TOASTED SESAME SEEDS • LIME ZEST • SCALLIONS

THAI RIBS

PORK RIBS • SPICY TAMARIND GLAZE • SCALLIONS • SESAME SEEDS

COURSE TWO

MEXICALI BOWL ^{V GF}

PINTO BEANS • HOMINY • STICKY RICE • CRUNCHY GREENS • TOMATO • AVO • CHEDDAR
PICKLED ONIONS • JALAPENOS • SALSA • BLACK OLIVES • SOUR CREAM • CILANTRO

LAMB KOFTA

SPICY HARISSA TOMATO SAUCE • TZATZIKI • FETA • GRILLED PITA • MINT • THAI BASIL • CILANTRO

FRIED CHICKEN

MARINATED CHICKEN THIGHS • HOT HONEY

KOREAN BBQ PORK BELLY

BLACK GARLIC BBQ • CHARRED SCALLIONS

COURSE THREE

CARAMEL CHOCOLATE BARK ^{V GF} PEANUTS • SMOKED ALMONDS

CHOCOLATE MOUSSE ^V CHOCOLATE CRUNCH • OLIVE OIL

FEATURED DRINKS

GREAT RHYTHM RESONATION PALE ALE 5.2% \$9

LANDHAUS MAYER GRUNER VETLINER \$13

GRAPEFRUIT 75 \$14

COLD RIVER GIN • GRAPEFRUIT • FRESH LEMON • CHAMPAGNE • SERVED UP