

# Barbell Restaurant

## FOOD MENU

### SANDWICH 65.-

Toasted bread with cheeze and vegetables.



### SKILLET POLENTA IN CREAMY TOMATO SAUCE 95.-

Made with cooked polenta, canned tomatoes, and white beans.



### PARM SPAGHETTI 105.-

Made with a rich and bold cheese and pepper sauce.

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### RED LENTIL CURRY 105.-

This vegetarian curry—packed with red lentils, carrots, potatoes, and warm spices

### CAULIFLOWER TARTINE WITH ROMESCO SAUCE 105.-

Made with the delicious combination of Romesco and cauliflower, then add golden raisins and fresh parsley to the mix for a bright—and subtly sweet—kick.



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FRIED RICE 85.-

Fried rice with crunchy scallions



STEWED SWEET POTATO 75.-

Stewed potato in sweet soy sauce with the aromatic of five-spice.



MUSTARDY KALE SALAD 64.-

vegetarian main-course salad combines kale, sliced apples, chopped almonds.



RED CURRY 164.-

Coconut milk red curry with paneer.



GREEN CURRY 168.-

Coconut milk green curry with chick pea and paneer .



TOMATO SOUP 146.-

Creamy tomato soup.



VEG PIE 125.-

Pie topped with the traditional mashed potato.



VEGETARIAN CURRY 64.-

Curry soup with mixed vegetables (without meat).



CREAMY MUSHROOM SOUP 146.-

Potatoes and heavy cream. add a creamy texture for a rich and comforting meal.