

Menu Details & Cooking Time

Menu Details

Our menu will predominantly feature a variety of freshly made pizzas, pastas, and burgers, along with a wide selection of starters, sides, and salads to complement the main courses.

Pizzas:

We will offer hand-crafted pizzas in various sizes (small, medium, and large), with a range of classic and creative toppings. These will include options like cheese and tomato, chicken, ham, pineapple, and spicier toppings such as jalapeños and chili. Vegetarian options will also be available with mushrooms, peppers, and olives.

Pastas:

Our freshly cooked pasta dishes will include comforting options such as pasta with rich tomato sauces, creamy chicken and mushroom pasta, and seafood pasta with prawns. Hearty dishes like lasagna, spaghetti with meatballs, and creamy carbonara will also be on the menu.

Burgers:

We will serve a selection of beef and chicken burgers, as well as vegetarian options. These will range from simple classics with fresh salad and sauces to more indulgent options with double patties and a variety of cheeses. Spicier burger options will also be available with jalapeños and other bold flavours.

Starters & Sides:

We will offer a variety of starters, including crispy chicken strips, BBQ and spicy wings, garlic bread (with and without cheese), and mozzarella bites. These dishes will be ideal for sharing or enjoyed as light appetizers to start the meal.

Our sides will include a variety of options to complement the main courses. These will range from classic fries to sweet potato fries. We will also offer side salads with fresh ingredients such as mixed greens, cherry tomatoes, cucumbers, olives, and feta cheese, designed to add freshness and balance to any meal.

Salads:

For those looking for lighter options, we will offer a selection of fresh salads. These salads will include ingredients like crisp lettuce, cherry tomatoes, cucumbers, mixed peppers, and croutons, with options to add proteins such as chicken. Our salads are crafted to be satisfying on their own or as a refreshing accompaniment to the main courses.

Cooking Time

Preparation for cooking will begin at 09:00 each day, though during busy periods, we may start as early as 08:00. Cooking will continue until our closing time at 22:00.