

# CAFÉ 52

## AUGUST 3<sup>RD</sup> EVENING MENU

ABERDEEN CITY COUNCIL ARE HELL BENT ON CITY CENTRE DESTRUCTION AND THEY'LL BE USING YOUR MONEY TO DO SO. HELP US PRESERVE UNION TERRACE GARDENS.

### Starters only £4\*

Café 52 Cullen skink

Butternut squash, kale and sorrel

Rob's wild game and wild garlic meatloaf with spiced swede chutney

Scottish smoked salmon with truffle oil and holburn herbs

Baked black pudding with a white wine, rosemary & thyme poached pear and sweet fruit dressing

Local beetroot and orange terrine with a spinach cream sauce and confit lemon

Fried aubergine and feta cheese rolls with basil pesto, pickled cucumber and chic pea salad

Braised fennel, fried peach, chic peas, Dunshyre blue cream sauce.

### Main courses only £12\*

Timbale of Savoy, stuffed with Tandoori spiced Paris brown mushrooms and spiced butterbeans, served with a red wine and beetroot sauce.

Homemade yellow Thai curry with Scottish salmon and smoked haddock

Café 52 Mousaka with aubergines, local potatoes, creamy goats cheese, garlic, mint and tarragon.

Roast cumin and honey pork loin with fried peach and cumin jus

Highland pan roasted venison, organic beetroot, juniper berry jus, lemon balm \*£16.90

Whole baked rainbow trout baked in foil with white onion and chermoula (Moroccan marinade) with fresh sorrel and lemon balm.

### Side orders £3.50

Café 52 homemade chips / Garden herb salad / Marinated olives / New potato salad / Organic beetroot with baked peppers / Marinated anchovy salad / pickled cucumber and chic pea salad.

**WE WILL CONTINUE IN OUR QUEST TO SAVE UNION TERRACE GARDENS. WE WILL ENDEAVOUR ON THE BEHALF OF ALL GOOD PEOPLE TO ENSURE WE ARE TREATED FAIRLY AND DEMOCRATICALLY.**