



WINTER EXPRESS LUNCH ALL DISHES \$20 TOPS!
(FOR A LIMITED TIME)

TAPAS

DAILY SOUP	10
GRILLED FOCCACCIA	5
Grilled rustic rosemary focaccia. Served with extra virgin olive oil and balsamic vinegar.	
BRUSCHETTA	16

Grilled rustic rosemary focaccia topped with our house made bruschetta mix, Mozzarella & Grana Padano, and a balsamic reduction.

CRISPY FRIED CALAMARI	20
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Chickpea flour fried calamari, bruschetta, spicy aioli, frisee.

HANDHELDs

Handhelds served with Hothouse Soup or Fresh Cut Fries.	
Upgrade with the following:	
Sweet potato fries + \$3	
Side Caesar, Garden or Horiatiki Salad + \$4	
THE HALLOUMI	20
Deep-fried, golden-brown halloumi cheese, briami vegetables, basil pesto, garlic aioli, fresh pea shoots, house-made focaccia bread.	
CHICKEN SOUVLAKI GYRO	20
Grilled chicken souvlaki, traditional Greek style fluffy grilled pita, heirloom cherry tomatoes, red onion, thick Balkan tzatziki, Feta.	
HH SIGNATURE BURGER	20

SALADS, BOWLS & VEGAN

CLASSIC CAESAR	12/19
Romaine, house made croutons, crispy capers, Parmigiano-Reggiano & HOTHOUSE Caesar dressing.	
ROASTED CAPRESE SALAD	20
Blistered Roma tomatoes, fior di latte, fresh basil, pomegranate seeds, pomegranate molasses.	
CAPONATA BOWL	20
Choice of Lemon Herb Salmon Skewers/ Mediterranean Tofu	
Jasmine rice, avocado, kalamata olives, crispy capers, heirloom cherry tomatoes, pickled red onion, baba ghanoush, Calabrian chili. Vegan when paired with tofu.	
ADD PROTEIN	
Balsamic Marinated Tofu	+8
Red Wild Prawns (5)	+10
Grilled Chicken Breast	+8
Filet of Grilled Organic Atlantic Salmon filet (6oz)	+15

PASTA

Add a small Caesar Salad or Hothouse Soup to start +5
All Pastas are deglazed with white wine and finished with butter. Either can be omitted on request.
Except for the Spaghetti Bolognese.
Grilled Chicken Breast + 8 | Red Wild Prawns (5) + 10 | Grilled Chorizo + 8

SPAGHETTI BOLOGNESE	20
Beef Bolognese, Basilico, red wine, local handmade spaghetti. (Sauce contains dairy)	
CAPPELLETTI	20
Ricotta stuffed cappelletti in a rose sauce topped with mozzarella and cheddar.	
TUSCAN SPAGHETTI PRIMAVERA	20

Local handmade spaghetti, aglio e olio, roasted artichoke hearts, kalamata olives, fresh spinach, confit tomatoes, lemon juice, and feta cheese.

FARM TO SEA

Add a small Caesar Salad or Hothouse Soup to start +5	
PAN SEARED COD	20

Pan seared Organic Cod, lemon herb cous cous, butter, white wine, fresh parsley, confit tomatoes.

Vegetarian Vegan Gluten Friendly Contains Pork

Alcohol Used in Preparation Dairy Free Contains Nuts Contains Seeds

