

# ROBATARY

ASIA X THE AMERICAS

## BOTTOMLESS BRUNCH

MENU

12pm to 4pm every Saturday

£35.00 per person



[Robatary.co.uk](http://Robatary.co.uk)

## COCKTAILS

### Aperol Spritz

Aperol, soda and Prosecco.

### Rumble in the Jungle

Spiced rum, Blue Curaçao, pineapple, orange, passionfruit, lemon and lemonade.

### Momo Mai Tai

Peach schnapps, orgeat, lime and sugar.

## BEERS & CLASSICS

### Asahi

### House Spirit and Mixer

House white, red or rosé wine available for an additional £5.00 per person.

## SMALL PLATES

### Vegetable Gyoza (V)

Traditional Japanese dumplings filled with vegetables, served with a garlic ponzu dip.

### Sticky Burnt Ends (GF)

Diced crispy belly pork caramelised in oyster sauce, sweet chilli and honey.

### Duck Pancakes (VEA)

Vegan jackfruit available.

Shredded crispy duck served with warm Chinese pancakes, hoisin sauce, spring onion and cucumber.

### Chicken Wings (GF)

Served with your choice of Sriracha Honey, Buffalo and blue cheese, Korean BBQ or Gochujang sauce.

### Cauliflower Wings (VE)

Crispy cauliflower wings served with your choice of sweet chilli, Korean BBQ, Buffalo or Gochujang sauce.

### Chilli Hummus (VE)

Chilli hummus garnished with basil oil, fresh chilli and sesame, served with flatbread strips.

### Korean Fried Chicken (GF)

Chicken pieces double fried for an extra crispy coating, smothered in garlic, ginger, soy and gochujang for the perfect balance of sweet and spicy.

### Pan Fried Halloumi (V & GF)

Served with mango purée and balsamic glaze.

### Chicken Satay Skewers (GF)

Grilled marinated chicken skewers served with a rich and creamy peanut sauce.

### Salt and Pepper Ribs (GF)

Salt and pepper seasoned slow braised pork ribs served with a Sriracha drizzle and spring onions.

## SIDES

### Sticky Jasmine Rice

### Skin on Fries

### Egg Fried Rice

### Soy, Chilli and Garlic Mixed Greens

### Wok Loaded Fries

## MAIN PLATES

### Roba Katsu Curry

A classic Japanese dish featuring panko coated chicken breast, deep fried and served on a bed of sticky jasmine rice with pickled pink ginger and our signature homemade katsu sauce.

Vegan option available with tofu katsu udon.

### Roba Crispy Chilli (GF)

Choose from crispy beef strips or crispy chicken coated in our signature seasoning, deep fried and tossed in sweet chilli sauce. Served with egg fried rice, spring onion and fresh red chillies.

Vegan option available with crispy tofu bites.

### Nasi Goreng (GF)

A fragrant stir fried rice dish cooked with garlic, shallots, red chilli and soy sauce, combined with vegetables and your choice of chicken, beef or tofu. Finished with a fried egg and crispy onions.

### Ramen (GF)

Choose from Vegetable, Chicken, Beef or Tofu.

A deeply savoury, slow simmered house broth infused with garlic and ginger, served over ramen noodles. Topped with tender pak choi, fresh chillies, spring onion, seasonal vegetables and a soft boiled egg. Served with wasabi, pickled ginger and soy sauce.

### Classic Burger

A juicy homemade beef burger topped with melted cheese, crisp lettuce and thick cut beef tomato, served in a toasted bun and finished with Sriracha mayo. Served with skin on fries.

Can be served gluten free. Please speak to your server.

### Butterflied Chicken Breast

Locally sourced chicken breast, butterflied in house, lightly seasoned and Robata flame grilled. Served with your choice of side dish and sauce.

### 250g Bavette Steak (GF) (£7.00 supplement)

Rolled and tied in house. Often called the “butcher’s cut”. Recommended medium.

Served with skin on fries, grilled tomato, corn on the cob, tenderstem broccoli and finished with peppercorn sauce.

*90 minutes always goes too quickly when you’re having fun.*

*Feel free to stay with us a little longer and enjoy a few more drinks with our Brunch cocktails.*

**2 for £12 Aperol Spritz and Classic Margaritas**

**2 for £13 Espresso Martini**