

CRISPY

2ND EDITION

A celebration of fried food

DESIGNED TO SHARE

BUTTERMILK FRIED CHICKEN

€18

Burnt lemon aioli, pickled cucumber & dill.

OXTAIL CROQUETTES

€18

Wholegrain mustard & rich oxtail jus.

COURGETTE FLOWER TEMPURA (V)

€16

Ricotta, lemon & herbs, chilli honey, pistachio.

CRISPY SQUID

€18

Squid ink aioli, fresh herbs & lemon.

GREEN BEAN FRITTERS (V)

€11

Roasted garlic aioli, preserved lemon.

CRISPY OYSTERS

€24

Green apple vinaigrette, chives & trout roe.

BEER-BATTERED SALT COD

€19

Chickpea purée, pickled onion & parsley.

BOLA DE BERLIM DE CAMARÃO

€22

Creamy shrimp filling & shellfish bisque.

ON THE SIDE**SEASONAL LEAF SALAD (VG)**

€12

Marinated tomatoes and pickled red onion.

FRITES (V)

€4.5

SOMETHING SWEET*Desserts, still with a little crunch.***BRIOCHE FRENCH TOAST (V)**

€11

Vanilla custard, cinnamon ice cream, salted caramel & candied walnuts.

CRISPY BANANA (V)

€10

Coconut ice cream, dulce de leche, peanut praline & sea salt.

PORTUGUESE DOUGHNUT (V)

€10

Lemon pastry cream, torched meringue & raspberries.

LIVE

BOSSA NOVA & SAMBA

V Vegetarian • VG Vegan

Please inform our team of any allergies or intolerances. Due to shared fryers and preparation areas, we cannot guarantee that any dish is completely free from allergens.

OLI wine&dine • Lagos

Reservations 282 097 023