

# OSCARS LUNCH

## FOR NIBBLIN... RHYWBETH I GNOI...

### Khobez bread (v) 2.95

Baked with garlic butter

\*Pinot Grigio

### Olive bowl (v) 3.95

Marinated in garlic & marjoram

\*Los Picos Sauvignon Blanc

### Tomato & feta (v) 4.25

Balsamic, rocket & toasted almonds

\*Los Picos Merlot

### Grilled halloumi (v) 4.50

Pineapple cubes

\*Villarrica Chardonnay

### Bread of Heaven (v) 4.00

Virgin oils & balsamic

\*Los Picos Merlot / Sauvignon Blanc

## A LIGHT LUNCH or maybe a starter...

CINIO YSGAFN neu efallai i gychwyn...

### French onion soup 4.25

grilled cheese sandwich

\*Los Picos Rose

### Grilled asparagus (v) 5.50

Roast garlic & almond butter

\*Villarrica Chardonnay

### Smoked salmon 6.75

Seeded toast, cream cheese & wasabi

\*Marques Rosado

### Crab tartlet 7.50

Purple potato, chopped egg, string beans, roast garlic mayo

\*Cape Mountain Chenin Blanc

### Crispy chicken 5.50

Anise, chilli & ginger glaze, creamed feta

\*Gruner Veltliner

### Goats cheese (v) 4.95

Green onions, toasted seeds, sweet & sour honey, sourdough crisps

\*Los Picos Sauvignon Blanc

### Seared scallops 8.50

Piri piri, cucumber yoghurt

\*Kotuku Sauvignon Blanc

### Baked nachos (v) 5.50

Salsa, guacamole, crème fraiche, pickled jalapenos

\*Pinot Grigio

### Wedged potatoes (v) 4.50

Smashed avocado & green sauce

\*Altano Blanco

## SIDES

AR YR OCHR

### String beans & asparagus (v) 4.95

Roast garlic & almond butter

### Maris piper chips (v) 3.00

Seasoned with salt

### Garden salad (v) 2.00

House vinaigrette

### Khobez Bread (v) 2.95

Baked with garlic butter

### Purple potatoes (v) 4.50

Butter & sea salt

## SALADS (STARTER / MAIN COURSE)

SALADAU

LIGHT OR LARGER SIZE, SERVED WITH GRILLED LEBANESE FLATBREAD

### Grilled Peach 5.75 / 9.50

Parma ham, rocket, shaved parmesan

\*Montepulciano D'Abruzzo

### Purple Potato (v) 5.95 / 9.95

Chopped egg, string beans, roast garlic mayo

\*Los Picos Rose

### Moroccan Roast Chicken 5.75 / 9.95

Ruby grapefruit, raisin & red onions

\*Villarrica Chardonnay

### Bulgur wheat (v) 4.25 / 7.95

Tomato, salted cucumber, red onion & mint

\*Marques de Caceres Rioja

### Roast carrot (v) 5.00 / 8.00

White onion slaw, toasted almonds, spinach & creamed feta

\*Altano Blanco

### Traditional Caesar (v) 4.95 / 7.95

\*Los Picos Sauvignon

### Chicken Caesar 5.50 / 9.25

\*Cape Mountain Chenin Blanc

### Organic blue cheese (v) 4.50 / 8.00

Pear & rocket

\*Kotuku Sauvignon Blanc

### Mixed beets (v) 4.95 / 8.50

Pink lady apples, fennel, toasted seed & honey yoghurt

\*Casa Silva Viognier

## OPEN KHOBEZ SANDWICH

BRECHDAN AGOR KHOBEZ

### Crispy bacon 5.95

Chopped egg & watercress, Caesar dressing

\*Los Picos Merlot

### Tomato & Mozzarella (v) 6.95

Pesto, green onions & balsamic

\*Montepulciano

### Seasoned tuna 4.95

Cucumber & red onion

\*Casa Silva Viognier

### Moroccan roast chicken 6.95

Garlic mayo & gem lettuce

\*Gruner Veltliner

### Feta & olives (v) 3.95

Tomato, cucumber & mint

\*Pinot Grigio

### Sea salt chilli duck 8.00

Bbq glaze, sesame & cucumber

\*Musar Jeune Red

## BURGERS & STEAKS

BYRGER A STËCS

### Classic Oscars burger 9.25

Cheese & cured bacon, tomato relish, maris piper chips

\*Les Foncanelles Cabernet Sauvignon

### Buttermilk chicken burger 9.50

Mayo, gem leaf & maris piper chips

\*Altano Blanco

### Diamond rump steak 15.00

Roast carrot & feta salad, toasted almonds, chilli raisin jam, maris piper chips

\*100x100 Syrah / Malbec

### 18oz air dried T-Bone 23.95

Roast garlic rub, maris piper chips & watercress

\*Franschoek Cellar Shiraz

## DESSERTS

I BWDIN

### Oscars strawberry mess (v) 5.50

Rose meringues & candyfloss

\*Rose Champagne

### Lemon tart (v) 4.95

Passion fruit & mango sorbet

\*Chateau Des Mailles

### Vanilla cheesecake (v) 5.50

Cherry relish

\*Valle Perdido

### Chocolate brownie sundae (v) 6.95

Hazelnut truffles

\*Amontillado Sherry

OSCARS  
• OF CARDIFF •

6-10 Romilly Crescent Cardiff CF11 9NR  
[www.oscarsofcardiff.com](http://www.oscarsofcardiff.com)

OSCARS  
• OF COWBRIDGE •

65 High Street Cowbridge CF71 7AF  
[www.oscarsofcowbridge.com](http://www.oscarsofcowbridge.com)

\*Wine selections have been made to match the flavours of our dishes with renowned regional wine characteristics. Available by the glass\* (v) = vegetarian option. All of our products are locally sourced where possible. We cannot guarantee that our products do not contain traces of nuts or seeds. Should you have any dietary requirements, please inform a member of the team.

Executive Head Chef - John Cook