Calamari Top-Up

110g calamari tubes and heads, grilled, fried or Cajun.



Starter pan. | Contains Molluscs - Gluten

INGREDIENTS

- 110g Calamari (100g tubes, 10g heads)

GRILLED

- 1g OB Fish spice
- 10ml rapeseed oil

FRIED

- 7g OB Dry mix
- 20ml rapeseed oil

CAJUN

- 1g Cajun spice
- 10ml rapeseed oil

METHOD

1. Grill, fry or Cajun the calamari according to the guest's choice and OB standards.
2. Plate in a starter pan.
3. Garnish with a lemon wedge.

GARNISH

- 1 lemon wedge

EQUIPMENT

- Flat top grill
- Skimmer
- Deep fryer
- Spatula

TAKEAWAY

Soup & Salad Bowl