

Menu

Smoked olives	8
Freshly sliced prosciutto crudo with truffle 50gr	8
Parmesan balls with cuttlefish aioli and whitefish roe	8
Sardines with stracciatella, capers and tomatoes	16
Goat cheese gratin with portobello truffle aioli and juicy artichoke filling	17
Scallop with Jerusalem artichoke, trout roe and Béarnaise sauce	22
Grilled and stuffed Patagonian squid with gremolata and lime	22
Tiger prawns with spicy herb ghee	22
Spicy beef tartare on brioche with crispy capers and horseradish	22
Pizzette with burrata, mortadella and tomato-infused kimchi sauce	16
Crispy herb chicken à la Caesar with crispy capers, jalapeño and Grana Padano	16
Antipasti	26
Spicy cauliflower steak with tomato hummus, semi-dried tomatoes and crispy enoki mushrooms	21
Beef rigatoni in a creamy wine sauce	25
European seabass fillet with Jerusalem artichoke and smoked spinach yoghurt	26
Spicy corn-fed chicken with strained lime yoghurt and spicy sweet pepper sauce	26
Octopus with roasted almond potatoes and pimentón aioli	29
Flank steak with asparagus and a creamy port wine & pepper sauce	32
Lamb tenderloin with baba ganoush, tomato salsa and feta	38
T-bone steak with truffle & garlic spread	63
SIDES	
Cauliflower roasted with turmeric and ghee	8
Sweet potato chips / Potato Chips	8
Fresh salad	8
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Basque chocolate cheesecake with plum compote	10
Feta cheese in crispy filo pastry with roasted cape gooseberry & passionfruit jam and pistachios	10
Tiramisu	10

Ask a member of staff about allergens.