

APPETIZER

Kalamata Olives	4€
Chifles (Chips plantain banana)	4,50€
Iberian shaved Ham	29€
Cheese Board with fruits & marmalade	27€
Cristal bread with tomato and olive oil Binioli & Salt from Guerande	7,50 €
Cristal bread with olive oil Binioli & Salt from Guerande	6€
Cristal bread with homemade genovese style pesto	8€

FRIED SPECIALITIES

Cod fish with beer tempura and lime	18,50€
Crispy Shrimp with parmesan cheese & toast corn	17,90€
Fried squid with garlic, parsley & cumin	18€

FRESH SALAD

Portobello mushroom carpaccio, parmesan, white truffle oil, radish sprouts & flowers	17€
Quinoa salad, avocado, grapes, pine nuts, cucumber, orange vinaigrette	18,50€
Beetroot salad, mango, avocado, radish, linen & chalote vinaigrette	18,90€

CEVICHE SPECIALITIES FROM THE CHEF

(Our ceviches are made in the moment with fresh coriander)

Ecuadorian shrimp ceviche, pickle red onion, avocado, tomato, green pepper, coriander	24€
Sea bass ceviche with mote corn, sweet potato, radish & red onion	25€
Vegan ceviche	17€
Scallop ceviche with grapefruit, avocado, cucumber, coriander and red onion	26€
Ceviche super Mixto of fish, shrimp & octopus	32€
Octopus ceviche, orange, lime, cucumber, avocado, tomato, pickle red onion	28€

TARTARE

Tartare di salmone con mela verde, ravanello, mirin, zenzero, soia ed erba cipollina	22€
Steak tartare (200grs) , radish sprouts & flowers served with carasau toast	28€

SEA

Scallops with orange & fennel sauce, sauteed pak choi	29€
Grilled octopus carpaccio served on a red smoked pepper mashed purée	28€
Caramelized salmon served with jasmine rice, coconut & lime	24€

MEAT

Beef filet served with a gratin of black truffle and potatoes french style	34€
Iberian pork marinated and smoked with rosemary served with banana & vanilla puré	29€

HOMEMADE PASTA & RISOTTO CHEF'S SPECIALITIES

Shrimp risotto	24,50€
Lasañeta homemade pasta with homemade pesto (Genovese)	20€
Black squid ravioli stuffed with sea bass fish & fresh oregano (Chef) s specialities)	30€

EXTRA SAUCES, BUTTER & HOMEMADE BREAD

Alioli , homemade pesto or Homemade smoke butter	2,50€
Homemade Bread (Masa madre) per person	2,50€

HOMEMADE SWEET TEMPTATION TAN A GUSTITO

Lemon pie with lime	12€
Passion fruit Mousse	9€
Homemade chocolate & avocado cake with strawberry	9€
Artisan ice cream :	6€
Cheese platter 2 selection from the chef with homemade toast	9€

***10% vat / **Ask to our team for the suggestion of the day**