

Cold starters

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| 1. CAPRESE: Tomato carpaccio with fresh burrata and smoked sardines | 20,00 |
| 2. MEGAORGANIC salad: Combination of lettuces, fruits, dried fruits and homemade dressing. Vegan | 20,00 |
| 3. QUINOA salad: Quinoa, vegetables, fruits and pine-nuts with aromatic herb dressing. Vegan | 20,00 |
| 4. CAESAR salad: Mixed lettuces, chicken, croûtons, cured cheese and the sauce | 20,00 |
| 5. Meagre CEVICHE with tiger milk | 22,00 |
| 6. Crudités and chickpea HUMMUS. Vegan | 22,00 |
| 7. Avocado, mango and salmon TARTAR | 22,00 |
| 8. Hearts of lettuce and tuna BELLY salad with pepper vinaigrette | 22,00 |
| 9. POKÉ bowls: tuna or salmon or mixed or vegan | 22,00 |

Warm starters

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| 10. Steamed MUSSELS | 21,00 |
| 11. Warm GOAT cheese salad | 21,00 |
| 12. Marinated salmon TOASTS with lettuce, tomato and avocado mousse | 16,00 |
| 13. IBERICO CURED HAM with toasts and tomato puree | 20,00 |
| 14. Homemade POTATOES with "brava" (spicy) sauce and alioli | 12,00 |
| 15. Fried SQUIDS with Kimchee sauce | 20,00 |
| 16. Mixed FRIED fish platter | 24,00 |
| 17. BAO BAN filled with larded meat | 21,00 |

Hamburgers, sandwiches and pasta

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| 18. Beef HAMBURGER, cheese, lettuce, tomato, caramelized onions, chimichurri mayonnaise and chips | 15,00 |
| 19. BLACK ANGUS hamburger, lettuce, tomato, gherkins, cheddar cheese, crispy onion, FOIE, red pesto and chips | 17,00 |
| 20. VEGETARIAN hamburger with rocket, red cabbage, wakame, guacamole and vegan cheese with chips | 15,00 |
| 21. Chicken FAJITA with guacamole and yoghurt sauce | 18,00 |
| 22. FRANKFURT 100% Wagyu beef with our garnishing | 14,00 |
| 23. CLUB SANDWICH: chicken, egg, cheese, tomato, onion, cocktail sauce and chips | 15,00 |
| 24. SPAGHETTI frutti di mare | 20,00 |
| 25. RAVIOLI with basil and parmesan sauce | 20,00 |



From the sea

26. MIXED GRILL of fish with roasted vegetables	32,00
27. Roasted OCTOPUS with sweet potato purée and red mojo sauce	32,00
28. Grilled SALMON with dill purée and mustard sauce	28,00
29. GRILLED squid with salad and alioli	25,00
30. Red TUNA TATAKI with parsnip purée	32,00
31. Grilled PRAWNS with salad	30,00

From the land

32. SIRLOIN STEAK with confit potatoes and vegetables	28,00
33. FILLET STEAK with potatoes and demiglass sauce	32,00
34. TERIYAKI CHICKEN with rice and vegetables	25,00

Asian dishes with chapati bread

35. Chicken pad THAI	25,00
36. Yellow CURRY and prawn wok	25,00
37. CHICKEN curry with basmati rice	25,00
38. Lamb THALI with basmati rice and vegetables	28,00
39. Vegetarian THALI with basmati rice. Vegan	25,00
40. Extra CHAPATI or basmati rice	4,00

Desserts

41. Chocolate BROWNIE with vanilla ice cream	11,00
42. WHITE chocolate cream	11,00
43. CHEESEcake	11,00
44. TATIN cake with vanilla ice cream	11,00
45. Small plate of seasonal FRUIT. Vegan	10,00
46. Large DISH of seasonal fruit. Vegan	20,00

