

= CREATE YOUR OWN PLATEAU =

Prices may vary according to market trends

- Sicily red prawns € 5/8
- Scampi/norway lobster € 5/8
- Dog cockles € 4/6
- Scallops € 4/6
- Sea urchins € 5/8
- Smoth clams € 3/6
- Venus clams € 3/6
- Oyster € 5/7

We suggest you to enrich your plateau with our trio of tartare and ceviche.

= CEVICHE =

Mediterranean

Tuna, leche de tigre, cancha, canots, aji rocoto, choclo and tomato sauce
€ 21

Classic

Sea bass, leche de tigre, cancha, canots, aji rocoto, choclo
€ 19

Truffle

Amberjack, leche de tigre, cancha, canots, aji rocoto, choclo and truffle flavor
€ 23

TASTING OF THREE CEVICHE

€ 32

= TARTARE =

Amberjack tartare

with dill's creme fraiche and crispy kataify dough
€ 20

Tuna Tartare

with jalapeno's mayo, crispy kataify dough and dry tomatoes
€ 19

Salmon Tartare

with honey, maracuja keta caviar and crispy onions
€ 17

TASTING OF THREE TARTARE

€ 25

= APPETIZERS =

Sicily red prawns tartare served with crunchy pepper stuffed with sheep ricotta lemon flavored
€ 23

Cantabrico anchovies with toasted bread and Normandy butter (5 pieces)
€ 16

Octopus crunch slices on salsa verde, burrata cheese, snow pees and caramelized red onions
€ 21

Sea red scallops accompanied with parsnip pure, leek and beetroot chips
€ 20

Patagonia squids with eggplant caviar, pistachios pesto and confit tomatoes
€ 19

= FIRST COURSES =

Handmade lobster ravioli in its bisque

€ 35

Risotto with scampi, Normandy butter and Cantabrico anchioves

€ 22

Quadrotti pasta with cannellini beans cream, mussels and pecorino cheese

€ 15

Handmade eggs fresh tagliolini with sea tartare and mullet bottarga

€ 20

Spaghetti with shelled clams and mullet bottarga

€ 18

= MAIN COURSES =

Amberjack with grilled broccoli polenta, Jerusalem artichokes and anchovies sauce

€ 34

Red tuna cutlet with roasted avocado, basil cream, confit tomatoes and aioli sauce

€ 28

Sea bass in seeds crust with fresh tomatoes mayo and smoked potatoes

€ 25

Sea mix with vegetables served on hot stone

€ 32

Pappa al pomodoro with creamed cod fish

€ 24

= SIDE DISHES =

Grilled vegetable

€ 7

Potato chips

€ 6

Cherry tomaotes salad with fresh basil

€ 6

= DESSERT =

Lemon Tart

€ 10

Cheesecake

€ 9

Tiramisù

€ 9

Pisco cake with dark chocolate and mint frosting

€ 10

Pistachios mousse in a dark chocolate shell and raspberry coulis

€ 11

€4.00 COVER CHARGE (GRATUITY NOT INCLUDED)

Dear guest please inform the dining room staff of the need to consume foods free of certain allergenic substances before ordering and, if necessary, ask to consult the allergens table available at the restaurant.

Some fresh products of animal origin, as well as raw fishery products, are subjected to rapid temperature reduction to guarantee quality and safety, as described in the HACCP Plan pursuant to EC Reg. 852/04 and EC Reg. 853 /04.

