

## • TAPAS •

Tapas with smoked sea perch  
and cucumber  
**/45,00/** 40 g

Rabbit mousse with dried tomato  
on roman salad  
**/45,00/** 35 g

Scallop with avocado  
in cucumber jelly  
**/55,00/** 45 g

Salmon with goat cheese  
and pike caviar  
**/68,00/** 30 g

Dorado ceviche  
on tapioca chip  
**/65,00/** 35 g

Seafood tapas with dried tomato  
and truffle paste  
**/68,00/** 45 g

Beetroot with goat cheese,  
pike caviar and tangerine gel  
**/45,00/** 30 g

Marinated plum with Gorgonzola  
cream and granola  
**/45,00/** 40 g

Tapas with jamon  
& tangerine mousse  
**/45,00/** 30 g

Halloumi cheese in cereals  
with pear & ginger sauce  
**/50,00/** 50 g

Marinated shrimp with mint,  
cucumber and roman salad  
**/45,00/** 30 g

Roast beef with cilantro  
on beaten cucumber  
**/60,00/** 45 g

Rabbit on buckwheat bread with  
baked carrots and black olives  
**/45,00/** 40 g

Pulled duck  
with onion-currant confiture  
**/45,00/** 30 g

Meat tar-tar with shiitake  
and rice chips  
**/45,00/** 35 g

Salmon with guacamole  
**/45,00/** 30 g

Marinated sardines with tomato  
tapenade and onions  
**/45,00/** 30 g

## • STARTERS •

Beef tar-tar with shiitake  
and rice chips  
**/155,00/** 120 g

Chicken hearts pate and a duck  
rillettes with onion jam  
**/95,00/** 100 g

Chopped squid with black yoghurt  
and wasabi  
**/265,00/** 170 g

Dorado ceviche  
with daikon  
and beetroot-ginger dressing  
**/245,00/** 140 g

Rabbit puree  
with spinach leaves  
and mushrooms  
**/195,00/** 210 g

## • SALADS •

Green salad with shrimps,  
arugula and almond flakes  
**/175,00/** 190 g

Salad with rabbit, dried tomatoes  
and parmeggiano  
**/145,00/** 185 g

Tuna salad with asparagus beans  
and quail eggs  
**/275,00/** 230 g

Roast beef salad with beaten  
cucumber and dried tomatoes  
**/190,00/** 175 g

## • SOUP •

Potato cream soup with jamon  
and truffle scent  
**/95,00/** 300 g

Mediterranean seafood soup  
**/220,00/** 350 g

Rabbit consomme with chicken  
hearts and spinach leaves  
**/95,00/** 350 g

## • MAIN COURSE •

Black duck  
with wine-currant sauce  
**/395,00/** 220/70/61 g

Chicken fillet with spinach  
and shiitake mushrooms  
**/235,00/** 150/30/25 g

Quail roll with spicy rice  
and plum salsa  
**/210,00/** 100/75/25/25 g

Beef fillet with baked potatoes  
and rosemary sauce  
**/480,00/** 220/80/25 g

Veal cheeks with mashed  
potato & selery  
**/225,00/** 150/150/100 g

Steam dorado fillet  
with chimichurri, celery  
and dried grape  
**/325,00/** 200 g

Sauteed seafood  
with tomato  
and basil sauce  
**/495,00/** 350 g

Seafood and tomatoes orzo  
for two  
**/495,00/** 680 g

Paella with chicken and seafood  
for two  
**/580,00/** 750 g

## • DESSERT •

Gorgonzola cream with coffee-nut  
crumble and pear  
**/95,00/** 150 g

Bottega chocolate biscuit  
**/95,00/** 130 g

Wine pear with creamy sauce  
and caramelized pistachios  
**/145,00/** 165 g

Chocolate cake with nuts and caramel  
**/95,00/** 165 g