

• TAPAS •

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

Panko-crusted pike perch
with fresh greens sauce
/68,00/ 45 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 •

Selery espuma with chorizo
and popcorn of wild rice
/95,00/ 100 g

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 •

Salad with rabbit, dried tomatoes
and parmeggiano
/165,00/ 155 g

Salad with mussels,
root crop and jamon
/145,00/ 185 g

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

Duck and red cabbage salad
with nut dressing
/165,00/ 255 g

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

• SOUP •

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

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

Duck consomme with greens
and empanadas
/95,00/ 300/50 g

Mediterranean
seafood soup
/220,00/ 350 g

• MAIN COURSE •

Black duck with parsnip
and wine-currant sauce
/395,00/ 220/70/60 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 grapes
/325,00/ 200 g

Fried pike-perch with cream sauce
and rosemary
/265,00/ 150/60/40 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 •

Bottega chocolate biscuit
/95,00/ 130 g

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

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