

• 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 cream 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

Beet with cream 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

Tapas with topper and chorizo

/45,00/ 40 g

Tuna Cream in Crispy Cone

/45,00/ 40 g

Tapas with goat cheese on polenta

/55,00/ 50 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

Pepper stuffed with salmon with ruy
sauce

/110,00/ 135 g

Jamon Serrano

/130,00/ 100 g

Cheese Plateau

/410,00/ 320 g

Plateau of meat delicacies

/380,00/ 280 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

Suvid salmon with mashed green pea
/295,00/ 260 g

• DESSERT •

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

Bottega chocolate biscuit
/95,00/ 130 g

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