

## CAVIAR

OSCIETRA.....30g | €105 .....50g | €170  
BELUGA.....30g | €190.....50g | €310

Served with blinis & echirè crème fraiche.

## OYSTERS

FRESH OYSTERS FIN DE CLAIRE TRISTANT No2 🌿.....6p | €42.....12p | €80  
FRESH OYSTERS ROCK BARCLAY'S 🌿.....6p | €45.....12p | €85

Served with mignonette and spicy tapioca.

## SCALLOPS

FRESH QUEEN SCALLOPS GRILLED WITH BUTTER .....3p | €27.....6p | €50

### TARAMA & BOTTARGA

Taramosalata & Trikalinos Bottarga served with sourdough bread. 🌿

€ 14

### BREAD BASKET

Greek extra virgin olive oil, selection of marinated olives & 25Y aged balsamic.

€ 4 p/p

## CRUDO

### TUNA CARPACCIO 🌿

porterhouse tuna, sea urchin, chives, extra virgin olive oil, lemon & fleur de sel.

€25

### SEA URCHIN

Sea Urchin, sourdough bread & roasted lemons.

€26



### SASHIMI

Sashimi queen scallops with finger lime (t) & pepperoncino.

3p | €29

6p | €48

### BEEF TARTARE 🌿

Bio Beef Tartare, mushrooms, aged parmesan, truffle mayo & egg yolk.

€27

### AMBERJACK TIRADITO

Marinated amberjack, passion fruit, miso, aji Amarillo & finger lime.

€29

## IN PRIMIS

### STEAMED OCTOPUS

Octopus, split peas cream, grilled baby onions cherry tomatoes & Stifado sauce.

€25

### CALAMARI CACCIO E PEPE 🌿

Grilled squid, celery root & pecorino cream with black pepper.

€24

### KING CRAB SALAD 🌿

King crab with avocado, quinoa, passion fruit vinaigrette, vanilla oil, bean sprouts.

€32

### VITELLO TONNATO

Veal, tuna cream, porcini powder, & bread crumble.

€24

## SALADS

### INSALATA MISTICANZA

Crispy greens, radishes, pomegranate & almond croquant.

€18

### CEASARS

Iceberg, crispy chicken fillet, smoked pancetta, parmesan flakes & ceasar sauce.

€19

### SANTORINI SALAD (V)

Chloro cheese coated in olives soil, cherry tomatoes from Santorini, katsouni cucumber, Kalamata's olives, caperns, fresh oregano & basil oil.

€18

### BURRATA MOZZARELLA (V)

Burrata mozzarella, datterini tomato & basil oil.

€20

### SMOKED SALMON 🌿

Crunchy leaf salad with Scottish smoked salmon, avocado, peach, orange & poppy seeds.

€26



## PASTA

### LINGUINE VONGOLE

Linguine, clams, chilli, parsley & white wine.

€34

### AMATRICIANA WITH LANGOUSTINE

Rigatoni with Langoustine, guanciale & spicy tomato sauce.

€34

### MUSHROOM RAVIOLI

Ravioli with porcini mushrooms, aged parmesan cream & fresh summer truffle.

€28

### TROFIE AL PESTO DI ZEFFIRINO

Trofie, Pesto sauce of Zeffirino and aged parmesan 50 months.

€24

### RISOTTO MILANESE

Risotto with saffron, marinated red shrimps & orange zest.

€32

### RISOTTO CON FUNGHI PORCINI E TARTUFO

Risotto, porcini mushrooms, pecorino Sardo & fresh truffle.

€36

## FOOD FOR THE SOUL

### Grill

#### KING CRAB

King crab, butter with seaweed, chilli & parsley.

€32,5 | 100g

#### CARABINEROS PRAWNS (T)

Carabineros prawns with chili oil & burnt lemon dressing.

€32,5 | 100g

#### GRILLED OCTOPUS

Grilled Octopus with baby rocket, green apple & mignonette.

€27

#### LOBSTER IN THE WOOD OVEN

Fresh Lobster.

€ Market price | 1kg

#### CALAMARI

Calamari with lemon, extra virgin olive oil & fresh herbs.

€ Market price | 1kg

#### CATCH OF THE DAY

Fish, lemon & olive oil sauce.

€ Market price | 1kg

## FISH

### GRILLED SEABASS

Seabass, grilled carrots, broccoli, almonds, saffron & estragon.

€29

### STEAMED GROUPEL

Grouper, grilled cauliflower, peas, musils & chardonnay wine sauce.

€42

### SALMON WITH LOBSTER SAUCE

Salmon with white and green asparagus in the wood oven & beurre blanc sauce.

€32

## MEAT

### CHICKEN WITH SAUTÉ VEG

Chicken fillet in the wood oven & sauce fricassee.

€24

### TAGLIATA BLACK ANGUS USA

Beef flap, sautéed mushrooms, rocket, parmesan & aromatic olive oil.

€38

### RIB EYE

#### BLACK ANGUS USA

€58 | 300g

## SIDES

### PATATINE AROSTITI CON ROSMARINO

Baby potatoes in the wood oven, lemon & marjoram.

€8

### BROCOLETTI AL FORNO

Broccoli in the wood oven with green olive oil & thyme.

€8

### PURE DI PATATE

Buttery potato purée.

€8

### GRILLED VEGETABLES

Grilled carrots, zucchini, corn, asparagus & mushrooms.

€12

Elevate your dishes with our selection of decadent additions

(♣) SUMMER TRUFFLE 10g | €9

(♣) CAVIAR OSCIETRA 10g | €35

(♣) CAVIAR BELUGA 10g | €65

(V) Vegetarian (VG) Vegan

