



APPETIZERS

TOSTON WITH SICILIAN CRUDO [G]

Cured fish, citrus zest, caper, plantain chip, avocado

VEGETARIAN VERSION AVAILABLE

\$12

CHILI-LIME GRILLED CORN [D V]

Local corn, lime, tajin cream, parmesan cheese

\$8

SHRIMP SAGANAKI [SF]

Shrimp, feta cheese, tomato, olive

\$18

MEDITERRANEAN CROQUETTE [D N]

Prosciutto, manchego cheese, wild chicken, leek sauce

\$9

BURRATA CAPRESE [D N]

Burrata, roasted cherry tomato, balsamic glaze, mixed herbs, pistachio

\$16

SPANISH TORTILLA [D]

Prosciutto, black olive mayonnaise, bell pepper, potato confit

VEGETARIAN VERSION AVAILABLE

\$9

TUNA TARTARE [D N]

Raw tuna, capers sauce, sesame seed cracker

\$12

CHICKPEA HUMMUS [VG G]

Chickpea, tahini, hibiscus powder, pita bread

\$8



Contains **G** gluten • **D** dairy • **N** nuts • **SF** shellfish • **V** vegetarian • **VG** vegan

All prices in US Dollars, exclusive of 13% VAT & 10% Service charge

SALADS & SIDES

FETA, AVOCADO, WATERMELON SALAD [V D]

\$9

GREEN SALAD "DEL STAGIONE" [VG]

\$8

POTATO SALAD [V]

\$8

PAPAS BRAVAS [G VG]

\$8

ROASTED VEGETABLES [VG]

\$7

CILANTRO & LIME RICE [VG]

\$7



MAINS

HERBS & CITRUS CORVINA [D]

Spinach, roasted lemon,
saffron risotto

\$ 28

BEEF TAGLIATA [D]

Skirt steak, arugula salad,
garlic roasted potato,
chermoula sauce

\$ 30

SURF & TURF PAELLA [SF]

Spanish rice, shrimp, mussels,
chorizo, bisque

VEGETARIAN VERSION AVAILABLE

\$ 32

PUMPKIN RAVIOLI [D G V N]

Pumpkin, almond & spinach ravioli,
mushroom ragu, sage butter,
goat cheese sauce

\$ 24

PORK MILANESE [G D]

Breaded pork chop, arugula salad,
parmesan

VEGETARIAN VERSION AVAILABLE

\$ 26

AMALFI PASTA [D G V]

Handmade pasta, sun dried tomato
sauce, Manchego cheese, kale

\$ 24

OCTOPUS "A LA GALLEGA" [N]

Roasted octopus, potato, paprika,
romesco sauce

VEGETARIAN VERSION AVAILABLE

\$ 30

LAMB LOIN [D]

Lamb loin, grilled pineapple,
glazed carrots,
herb yogurt sauce

\$ 31

**GORGONZOLA AND PEAR RISOTTO
[D V N]**

Gorgonzola DOP, roasted pear,
red wine glaze, pistachio

\$ 25

WILD CHICKEN CONFIT [D]

Confit wild chicken leg, apple sauce,
olives, roasted vegetables

\$ 26



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FEASTS

Plates to be shared with friends and family.
Come with 2 sides of choice. 24 hours pre-booking required.

WHOLE GRILLED SNAPPER

Serves up to 4 guests

\$120

PORCHETTA DI ARICCIA

Serves up to 4 guests

\$140

SMOKED & BRAISED WHOLE BEEF SHANK

Serves up to 4 guests

\$150

ROASTED LAMB LEG

Serves up to 6 guests

\$200



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