

LUNCH MENU

Served at the restaurant from 12:30 pm to 2:30 pm



STARTERS

TUNA TARTARE

Avocado & Ponzu sauce €24

AMBERJACK TIRADITO

Sweet potato, red onion, mango, coriander €24

NIÇOISE SALAD

Garnished with fresh tuna and balsamic dressing €18

MUSSELS SAUTE

Garlic, chilly, parsley, datterini tomatoes & croutons €18

FIRST COURSES & SOUPS

ARTISANAL SARDINIAN FREGULA

Rock fish brodetto

LINGUINE DI GRAGNANO

Clams, zucchini flowers & bottarga di muggine €24

ANDALUSIAN GAZPACHO VEGAN

Cucumbers, tomatoes, watermelon & croutons €14

SUMMER VEGETABLE SOUP VEGAN

Light basil pesto & croutons €14



MAIN COURSES

GRILLED SEABASS BRANZINO

Green beans, olives, sound-dry tomato dressing €28

ROASTED OCTOPUS

Potato, escarole, raisins, pine nuts & 'nduja sauce €26

RIB-EYE STEAK

Grilled season vegetable & chimichurri sauce €29

FREE RANGE BABY CHICKEN

Fresh peach chutney, pak choy, soy & yuzu sauce €23

SUMMER TEMPURA

King-prawns & vegetable €25

TEMPURA OF SUMMER VEGETABLE VEGAN

Zucchini, peppers, aubergines, mushrooms & spice sauce €22



DESSERT & ICE-CREAM

ITALIAN CLASSIC TIRAMISU

Prepared at the table according to the traditional method €10

DUO OF CHOCOLATES MOUSSE

Dark 70%, Piedmont hazelnut & salted caramel €10

CREME BRULEE

Goat's milk, organic eggs, peaches and rosemary €10

SORBETS & ICE-CREAM

Lemon, Strawberry, Mango, Vanilla, Chocolate, Pistachic €3,50/ spoon

PLATE OF FRESH SEASONAL CUT FRUIT

Watermelon, Melon, Peaches, Strawberries, Figs €12

For allergens and intolerances, please ask our restaurant staff.

Cover €4 Water €4