

## CRUDO & MARINATED

### SEABASS || 35

Wild seabass tartare, avocado, citrus and olive oil

### OYSTERS FROM BIZERTE || 50

½ dozen oysters, natural or with 'gazpacho' and balsamic vinegar

### RED PRAWNS [N] || 25

Prawns prepared like ravioli, burrata, oranges, olives and arugula

### DRY-AGED BEEF [N][A] || 30

Aged beef carpaccio, marinated with Martini Rosso, green pistachios, apple, pickled chili and Pecorino shavings

## FINGER FOOD

### TUNA BRUSCHETTA [A] || 20

Campari marinated tuna with dried cherry tomatoes and basil

### BOCATA DE CALAMARES || 20

Baby calamari, squid ink bread and lemon compote

### PATATAS BRAVAS [V] || 20

80 degrees confit potatoes, hot sauce and homemade aioli

### PATA NEGRA [A][P] || 75

Pata Negra (100g) served with crispy bread and tomatoes

## CHEF'S CANS

### SARDINES || 30

Sardines marinated with crushed tomatoes, olives and caviar

### CLAMS SOTTACETO [A] || 20

Olive oil and vinegar marinated clams with sweet paprika, garlic and carrots

### OCTOPUS SALAD || 20

Octopus salad, veggies and lemon vinaigrette

### ANCHOVIES SALAMOLA [P][A] || 20

Deep-fried anchovies with 'Romescó' sauce, Iberian ham and escabèche sauce

### PRAWN COCKTAIL || 30

With tomato and light lemon mayonnaise

## SOUPS & SALADS

### MINISTRONE [V] || 18

Mixed vegetable soup with slow-cooked egg, pesto sauce and parmesan tuile

### GAZPACHO [P] || 20

Traditional Spanish chilled soup served with crispy Pata Negra and scampi

### BOUILLABAISSSE [A] || 45

Mediterranean fish and shellfish soup flavoured with Ricard, served with rouille and gratinated cheese toast

### NICOISE || 20

Nicoise salad, potatoes, tuna, vegetables, anchovies and mustard emulsion

### DUCK GIZZARDS SALAD || 20

Citrus salad with quail eggs, warm glazed gizzards and croûtons

## CHEF'S FAVOURITES

### MARE E MONTI [P][A] || 50

Scallops, 'lardo di colonnata' and clams with chickpea ragoût

### COCA DE SARDINES || 25

Crispy buttered dough with tomato 'sofrito', fresh sardines, fennel and lemon oil

### BEEF AND ONIONS [A] || 60

Beef filet mignon with onions and pan-seared foie gras

### BEEF KOBE 'WAGYU' || 180

Wagyu vacuum-packed and cooked 18 minutes at 58 degrees then pan-fried and served with Pont-Neuf truffled potatoes

## RICE & PASTA

### PAELLA [A] || 80

For two persons  
With mixed fish and shellfish

### RISOTTO [A] || 50

Beef tenderloin, asparagus and pan-seared foie gras

### LINGUINI [A] || 40

With fresh crustaceans and bottarga

### RAVIOLI [N][A] || 30

Ravioli of slow-cooked beef oxtail in red wine, porcini mushrooms, foie gras and pickled nuts

### LOBSTER CANNELLONI [A] || 60

Sautéed blue lobster with green oil, thin fresh pasta, Parmesan serum and crustacean demi-glaze

## FROM THE MEDITERRANEAN

### JOHN DORY [N] || 40

John Dory cooked with thyme and rosemary butter, romaine lettuce, almonds and vegetable brunoise

### MONKFISH || 50

Monkfish fillet glazed with olive tapenade, dried cherry tomatoes and asparagus

### TUNA || 30

Seared tuna, eggplant skin, quinoa salad and citrus sauce

### WILD SEABASS || 50

Wild seabass with ratatouille Provençal style, potatoes, olives and capers

## PRIME MEATS

### TAGLIATTA DI MANZO [A] || 80

Dry-aged beef entrecôte (700g) with rocket salad and balsamic vinegar

### LAMB SHANK || 40

Slow-cooked lamb leg served with 'grenaille' potatoes and veggies

### DUCK À L'ORANGE || 40

Roasted duck breast, citrus polenta and orange sauce

### CHICKEN 'PROVENÇAL' || 25

Chicken breast stuffed with rosemary, tomato, olives and baby onions

### RACK OF LAMB [A] || 40

Rack of lamb (175g) with 'persillade' and 'trinxat' potatoes