

Our menu is designed to be SHARED by the whole table to provide a Mediterranean gastronomic experience. Daily deliveries from the markets & seasonal availability determine our Chef's offering.

# menu

## appetizers

Marinated Greek salad and Feta snow (d,g)	14
Insalate Cesare with free-range chicken or tiger prawns (g,d,f)	24
Baby spinach with goat's cheese in walnut, pomegranate dressing, pastellaki (se,n,d)	14
Classic Caprese with home-made pesto sauce (d,n)	18
Vitello Tonnato, yellowfin tuna, Parmesan dressing (f,d,e,n)	18
Swordfish ceviche with pomegranate (f)	16
Pan-fried Foie Gras à la Grenobloise (d,g,n)	26
Roasted pumpkin soup with grilled portobello, poached egg (g,e)	14

### MEDITERRANEAN TARBOURIECH OYSTERS HALF DOZEN 42

Grilled with chimichurri dressing (m)

Tempura with saffron mayo (m,g,d,e)

Ceviche (m)

Raw (m)

Crunchy muscle, generous flesh, a remarkable finish and perfect balance between iodine and sugar. An innovative farm powered by green energy on the South of France

Mediterranean Platter - trio of dips, crudites, Bresaola, cheese selection, assortment of pickles and breads (g,d,n,se) 38

Antipasti platter - Mediterranean cheeses, Iberico Charcuterie, pickled gildas, assortment of breads (g,d,n,p) 48

### PINTXOS

Foie Gras brioche with date chutney (g,d,e)	5/pc
Iberico sliders (g,e,d,p)	18/pair
Sourdough Bruschetta, tomato, anchovies (g,f)	6/pc
Fish tartare, crunchy rice, thai dressing (se,f)	6/pair

### DIPS

Assortment of bread & olives (g,se)	6
Beetroot Hummus, cumin (se)	8
Melitzanosalata (n)	8
Feta & Medjoul date dip (d)	8
TRIO OF DIPS	24

### FRITTO MIXTO

Iberico Croquetas (d,g,p,e)	12
Octopus Croquetas (m,d,g,e)	12
Crispy Halloumi sticks (e,g,d,se)	12
Kalamarakia Tiganita, saffron mayo (g,d,e,m)	14
FRITTO FOR FOUR	50

## main dishes to be shared

### FROM THE LAND

USDA Creekstone Tomahawk (d)	14/100gr
Roasted half chicken with potatoes and foie gras (d)	60
Chargrilled Iberian pork Presa with black garlic (p)	12/100gr
Australian Ribeye with trio of jus (250gr) (d)	40
Tournedos Rossini (200gr) with foie gras and truffle (d)	60
Free range Chicken Boudran with grilled cauliflower (n)	24
MediterrAsian slow cooked pork belly	24
Smashed Iberico Burger (g,d,e,p)	22

### FROM THE SEA

Seafood Kritharoto with calamari and prawns (g,m,d) for 4 people	100
Whole Wild Fish of the Day with sauces (f)	12/100gr
Grilled Salmon on the skin, kiwi sauce (400gr)	44
Creamy Saganaki with Tiger prawns (d,cr)	32
Yellowfin tuna Steak with sauce vierge 200gr (f)	40
Chargrilled Moroccan Octopus with chimichurri, louvana (m)	24
Grilled Salmon filet with cold quinoa tabbouleh salad (f,se)	28

### PASTA I RISOTTO

Rigatoni with braised beef, portobello sauce (d,g,e)	28	Scallops and saffron risotto (d,m)	32
Beetroot risotto with smoked goat's cheese (d)	20	Casarecce Calamari alla Carbonara (p,m,d,e,g)	22
Vegan Casarecce with pumpkin, oyster mushrooms, roasted chestnuts (n)	18		

### SIDES 8

Chargrilled portobello mushrooms	Patatas Bravas, sweet black garlic dressing, Feta (e,d)	
Roasted vegetables with pesto verde (n,d)	Roasted cauliflower	Ratatouille stew
Green vegetables from the market (n)	Baby leaf salad (n)	Glazed carrots with sesame and honey (se,d)

Add black truffle shavings to any of your chosen dishes (5gr) 12

Dishes may contain allergens. If you have any dietary requirements, please speak to a member of staff.  
(d)airy, (g)luten, (e)gg, (m)ut, (f)ish, (m)olluscs, (cr)ustaceans, (se)same, (p)ork

All prices are in Euro (€) and include service charge plus VAT.