

STARTERS

Red prawn tartare°	€19,00
<i>Myrtle oil, smoked salt, sesame mayo</i> (6-8-14)	
Amberjack tartare°	€23,00
<i>Compressed apple, cucumber and mint extract, lemon gel</i> (5-14)	
Ricotta and zucchini flan° 	€16,00
<i>Pecorino cream, orange powder, crunchy walnuts</i> (2-3-13-14)	
Mussels and clams pan	€18,00
<i>Cherry tomatoes, tomato sauce, garlic, olive oil, chili, rosemary guttiau bread</i> (4-9-14)	

PASTA & RISOTTO DISHES

Calamarata with tuna, cherry tomatoes, and thyme	€19,00
<i>(1-4-5-6-7-8-9-10-11-12-13)</i>	
Spaghetti IGP with mussels and clams	€19,00
<i>Clams, mussels, red and yellow cherry tomatoes</i> (4-9-14)	
Chitarra spaghetti with lobster°	€38,00
<i>Tomato sauce, basil oil</i> (8-9-14)	
Egg fusilloni with basil pesto and potatoes	€16,00
<i>(1-3-5-6-7-8-9-10-11-12-13)</i>	

SIDES

French fries°	€7,00
Pan-fried potatoes with garlic and rosemary	€7,00
Mixed salad	€6,00
Grilled seasonal vegetables	€7,00

MAIN COURSES

Catch of the day	100g	€9,00
<i>Grilled or pan-seared</i> (4-5-8)		
Mixed fried seafood°		€30,00
<i>Red prawns, baby squid</i> (8-9-14)		
Spiny lobster° (350 g)		€40,00
<i>Catalan style with yellow and red cherry tomatoes, red onion, spring onion</i> (8)		
Diced tuna°		€22,00
<i>Smoked tomato and pepper bisque, sweet and sour onion, basil mayo</i> (5-9-11-14)		
Irish cuberoll steak		€30,00
<i>Rocket salad, yellow and red cherry tomatoes, smoked salt, saffron and orange balsamic</i> (11)		
Melted pecorino cheese 		€18,00
<i>Crunchy vegetables, almonds, balsamic vinegar</i> (11)		

DESSERTS

Cheesecake°	€9,00
<i>Amaretto peaches, cereal and rice crumble, caramelized hazelnuts</i> (1-2-3-9-14)	
Coffee affogato tartufo°	€9,00
<i>(3-9-14)</i>	
Tiramisù	€9,00
<i>(3-9-14)</i>	
Cake pops°	€9,00
<i>Cocco, speculoos, Dubai chocolate</i> (3-9-14)	
Chocolate mochi°	€5,00
<i>(3-9-14)</i>	
Catalan cream° (GF)	€9,00
<i>(3-14)</i>	
Seasonal fresh fruit platter	€9,00
Ice cream°	€9,00
<i>(3-9)</i>	