

STARTERS & SALADS

Pan cristal, Cantabrian anchovies, grated and seasoned tomato (1/9)

Chickpeas hummus, beetroot, asparagus, fresh spinach and paprika oil, served with our warm focaccia (1/14)

Slow-cooked beef carpaccio, mustard, anchovies and Parmesan (7/9/12)

Fried baby squid: crispy squid, lemon mayonnaise and coarse salt (1/9/12)

Sauté of clams, ginger, lemon, basil and tomato (6)

Caesar salad: lettuce, chicken breast, bacon, crispy bread, Parmesan and mustard dressing (1/2/7)

Shrimp caprese: steamed shrimp, tomato, Buffalo mozzarella, basil, arugula and Maldon salt (2/3)

RAW DISHES

Bluefin tuna tartare, fresh figs and soy mayonnaise (9/11/12)

Amberjack tartare, crunchy celery, yuzu mayonnaise and mullet bottarga (9/10/12)

Beef tartare, anchovy mayonnaise and brioche bread (1/9/12)

Tomato crudité, taggiasca olives, capers, oregano and marinated red onion

SEAFOOD (3/13)

OUR SEAFOOD IS SOLD PER PIECE, COOKED ON THE PLANCHA OR IN SALT, OR SERVED RAW ALL ACCOMPANIED BY OUR HOMEMADE MAYONNAISES (12)

Red prawn

Medium carabinero

XXL langoustine

King prawn

PASTA

Fresh calamarata pasta with tomato, Buffalo mozzarella emulsion and basil (1/2/10/12)

Fresh spaghettone with shelled clams, parsley and extra virgin olive oil (1/6/10/12)

Paccheri "Goloso" with datterino tomatoes, lobster, shrimp and carabineros, with langoustine reduction (1/3/10/12)

Fresh tagliatella with sea ragù, guanciale, dry tomato and basil (1/6/9/10/12)

Homemade ravioli filled with ricotta, eggplant and swordfish (1/2/9/12)

MEAT

EACH MEAT DISH IS SERVED WITH ITS OWN SAUCE

Angus burger with cheddar, lettuce, tomato, bacon and mayonnaise, served with our fries (1/2/12)

Beef tataki approx. 300gr, coarse salt and rosemary

USA entraña approx. 300gr

Iberian pork secreto approx. 300gr

FISH

EACH FISH DISH IS SERVED WITH ITS OWN SAUCE

Local sardines “finger-licking good” (9)

Formentera grilled squid (6)

Grilled octopus, oil, limón and persley (6)

Fish and chips: cod, fries and lime mayonnaise (1/9/12)

FISH BY THE KILO (9)

Sea bass

Turbot

Local catch

COOKING OPTIONS

Oven-baked: potatoes, cherry tomatoes, taggiasca olives, capers and basil

Grilled: fresh herbs and roasted potatoes

Salt-crusted: herbs and roasted potatoes

SIDES

Oven-roasted baby potatoes with flavored salt

Grilled beetroot, greek yogurt and basil (2)

Grilled snow peas “cacio e pepe” (2)

Bimi with “alioli” (12)

Arugula, Parmesan and raspberries

BREAD, LOVE AND OIL

ALLERGENS

1.GLUTEN/ 2.DAIRY/ 3.SEAFOOD/ 4.DRIED FRUITS/ 5.LUPIN/ 6.MOLLUSCS/ 7.MUSTARD/ 8.SESAME/ 9.FISH/
10.CELERY/ 11.SOY/ 12.EGGS/ 13.SULPHITES/ 14.SPICY

N.B: Fish products intended to be consumed raw or undercooked have been blast chilled in compliance with current regulations to ensure food safety. Gluten-free pasta and bread are available upon request. Our staff is available to provide information regarding allergens present in the dishes.