

Whims...

CENTOLLO CROQUETTES	€15.95
About seafood biscuit	
CONTEXTURE OF FONTINA AND IDIAZABAL CHEESES (2 pax)	€19.50
With Idiazabal ice cream, fig con8tura, and spice roll with ground chili.	
"WRINKLED POTATOES"	€14.50
With red and green mojo and chili threads	
ARGENTINE LOW LOIN CARPACIO	€19.00
With Modena vinegar caviar, sumac, parmesan and arugula oil.	
DUCK FANTASY	€26.00
(With foie Dambeado, chups, chocolates with petas zetas and duck ham) accompanied with rose petal con8tura and tramezzini bread.	
BAKED MUFFINS	€14.50
With spicy chorizo interior	
CREOLE EMPANADA (UNIT)	€4.95
Argentine empanada filled with meat; cooked over low heat for 8 hours	
BURRATA	€18.50
With arugula, crystal bread, dried tomato and tomato sauce	
PROVOLONE	€14.50
Roast with Chimichurri , Speck, canned tomato and vegetable chips	
BURRATA AND BASIL PESTO ICE CREAM	€14.25
with crunchy Guanciale, hazelnut oil and arugula pesto	

From Orchard

TUNA LOIN SALAD	€17.75
With kumato tomato, olive oil, roasted pepper, vegetable and arbequina vinaigrette	
MIZUNA SALAD	€18.50
Fresh sprouts with Stracciatella, goat cheese, quince, fried tomato, crunchy speck, torrezno ground, sesame and soft mango and honey sauce	
CAPRESE SALAD	€16.50
Fresh buffalo mozzarella, tomato, dead olives, olives, tomato ice cream with basil and croutons	
DOÑA ANA SALAD (2 pax)	€17.95
Baby sprouts, pineapple carpaccio, roasted provolone, peeled tomato, fresh seasonal fruit and walnut vinaigrette	

Homemade breads

RUSTIC	€2.50
RUSTIC BUTTER AND GARLIC	€3.25
RUSTIC BUTTER WITH CHEESE AND GARLIC	€3.75
BRUSCHETTA BASKET	€3.50

Wheat and sun

BLACK RAVIOLACCI	€16.75
Stuffed with prawns and txangurro biscuit	
SCRIGNI	€15.50
With burrata from Puglia, tuco, pesto, straciatella and basil extract	
OXTAIL RAVIOLI	€16.50
Stuffed with stewed meat with demi glace cream	
BLACK SPAGHETTI	€17.25
Al papillote with scallops, shrimp and crayfish	
TRUFFLE AND TURKEY RAVIOLI	€16.50
With delicate cognac truffle cream	
RAVIOLINI LE VIOLETTE	€15.50
With pecorino cream, sautéed speck, hill tomato and zucchini julienne	
RAVIOLONE STUFFED WITH GORGONZOLA AND RUBY CHOCOLATE	€17.00
With Pecorino cream and vegan organic cocoa zest, hibiscus Dor and coffee smoke	

Traditional

SPAGUETTI OR RIGATONI	€14.95
With Carbonara sauce, Pecorino cheese, Boletus, Bolognese or Tuco	

grain by grain

BOLETUS RISOTTO	€18.50
Con8tado, with honey floss and duck foie	
ZAMBURINES RISOTTO	€21.00
With octopus, crayfish, katsobushi and dehydrated seaweed	
TRUFFLED RISOTTO	€20.50
With beech smoke in a glass bell, truffle oil and seasonal truffle scratches	

Gratins and more

TRADITIONAL LASAGNA

€17.25

With beef, 8or di latte cheese, bechamel and Neapolitan sauce

VEGETABLE MILLEFEULE

€17.00

With zucchini, apple, eggplant, sweet potato, pumpkin, fontina cheese and artichoke and bechamel cream

From the earth

HIGH LOIN (DO ARGENTINA)

€29.50

SIMPLE (DO ARGENTINA)

€29.95

STAR SIMPLE (DO ARGENTINA)

€31.50

With boletus and truffle cream

RIBEYE (500 Gr)

€42.00

High loin without bone or cover. Polished skirt of old cow aged 50 days

OLD COW SINGLET

€28.75

HIGH LOIN MILANESAISE

€19.50

With Pecorino or Boletus cream

From sea

CONFIT COD

€24.50

With Jaipur red curry vegetables with chili threads

BRAZED OCTOPUS

€24.90

With paprika mayonnaise, EVOO pearls with wasabi and sweet potato

From beautiful Italy

Artisan pizza made with Neapolitan flour. High hydration dough and 48h fermentation. San Marzano tomato base and =or say latte.

DAISY FLOWER

€14.50

San Marzano Tomato and Fior di Latte with fresh basil

PROSCIUTTO COTTO

€15.50

Cooked ham and Fior di Latte

DOMENICO

€16.50

Calabrian Spinata, dried tomato and a touch of mojo picón

SICILIAN

€16.80

Veal, bacon, chorizo and black olives

PESCATORE

€16.80

Tuna, anchovies, egg and piquillo

ZIP LINE

€16.80

Speck, goat cheese, mushrooms and dried tomato

TARTUFFINE

€17.50

Wild asparagus, zucchini, eggplant, mini ears, truffle and artichoke cream

FLAMBEED PINEAPPLE

€16.50

Dambeada ham and pineapple with brown sugar

FORMAGGIO

€16.50

Cabrales, Fior di Latte, parmesan and sesame

PUGLIESE

€17.50

Stracciatella, pistachio, truffle and tomato con8tado

BARBECUE

€17.50

Beef, bacon, onion and barbecue sauce

CHACAY

€17.00

Ham, bacon, mushrooms, egg, piquillo and black olives

