

MENU

APPETIZERS

Marinated olives
\$160

Spicy, salty and sweet nuts
\$160

Pickled eggplants and feta
\$220

Blue cheese, grapes, mushrooms
cracker and kale
\$310

Homemade Coppa, pear pickle,
mustard grains and butter
\$320

STARTERS

Soup of the day
\$190

Roasted cauliflower, prosciutto,
arugula, soft boiled egg and almonds
\$390

Half crispy lettuce, turnip, gribiche,
parmesan and spicy peanuts
\$320

Octopus, new potato salad, cilantro
cream and pink peper
\$410

Tuna confit, avocado, labneh, radish
and sesame florentine
\$370

Grilled carrots, mozzarella, arugula
pesto and hazelnuts crumbs
\$340

Beets, celery, radicchio, pecorino and
grapefruit
\$320

Cod brandade with fresh salad and
toast
\$360

MAIN COURSES

Ricotta and potato gnocci, pancetta broth,
grilled cabbage, sage and crispy potato skin
\$620

Lasagna with autumn leaves, portobello
mushrooms, goat cheese and burnt tomatoes
sauce
\$620

Fish of the day, pumpkin pure, brussels
sprouts, fried corn and salsa verde
\$650

Pork feather, green pico de gallo, beets and
grilled fennel
\$650

Ribe eye, romesco, roasted cauliflower, grilled
leeks and black garlic cream
\$680

Braised lamb, harissa, chickpea pure,
pomegranate and mint
\$650

COVER SEAT \$90

Soda (coke) \$95
Natural juice \$190

Jariola- national soda
Yerba Mate, lemon & ginger
Tonic wather & herbs
\$120

Virgen(mineral water) 750 Cc \$120

Tangerine & sage
Lemon, lime, ginger & mint
Pear, apple & rosemary
Grape & bay leaf
\$180