

MENU

STARTERS

BREAD <i>per person</i> 1, 7	50,–
Fresh baked goods with whipped butter	
Vitello Tonnato 3, 4, 9, 10, 12	355,–
Sous vide veal, tuna souce, anchovies, caper's powder	
 Burratina con pomodorini marinati 7, 12	315,–
Burrata, red onion, cherry toamatoes, basil, balsamic vinegar	
Insalata di polpo 9, 12, 14	345,–
Sous vide octopus, cherry tomatoes, caper's flowers, Taggiasca olives, potatoes, celery	
 Parmigiana di melanzane 1, 7, 9	245,–
Fried eggplant, Parmigiano Reggiano, mozzarella fior di latte, tomato sauce, basil	

TAPAS

 Pimientos de Padron, patatas bravas 3	195,–
Padron peppers, fried potatoes, tomato & paprika sauce	
Calamares fritos, Gambas al Ajillo 1, 2, 3, 14	295,–
Fried calamari, grilled prawns, garlic, chilli, aioli	
Albondigas, butifarra 1, 2, 7, 12	175,–
Beef & pork meatballs, pork sausages, rocket salad, chilli mayo	
Bruschette 1, 4, 7, 9, 12	265,–
Semidry cherry tomatoes, burrata, anchovies, grapefruit, Taggiasca olives, Italian sausage ragout	
 Mezze 7, 8, 11	195,–
Muhammara, babaganoush, hummus, tzatziki	

MAIN DISH

Fideuá de mariscos	1, 2, 3, 9, 12, 14	575,-
Fideos pasta, prawns, clams, mussels, paprika, red bell peppers, coriander		
Linguine al nero di seppia con ragú di polpo	1, 3, 9, 12, 14	495,-
Squid ink linguine, capers, Taggiasca olives, tomato sauce, octopus ragout, lemon, parsley		
Rigatoni Carbonara con pepe fermentato	1, 2, 7	365,-
Guanciale, egg yolk, pecorino Romano, fermented pepper		
 Tagliatelle con Pomodorini e Burrata	1, 3, 7, 9	395,-
Tomato sauce, cherry tomatoes, burrata, mix herbs oil		
Pulpo a la Gallega	1, 3, 14	595,-
Crispy octopus, roasted granaille potatoes, octopus mayo		
Pluma Iberico con verduras a la parrilla	12	425,-
Pork pluma, carrot & celeriac puree, pork & vegetables sauce, semidry cherry tomatoes		
Entraña a la Parrilla con chimichurri y verduras a la parrilla	12	595,-
Flank steak, chimichurri sauce, grilled vegetables		

PIZZA

CLASSIC

 Margherita	1, 7	255,-
Tomatoes, mozzarella fior di latte, basil		
 Marinara	1	235,-
Tomatoes, garlic, oregano		
Napoli	1, 4, 7	265,-
Tomatoes, mozzarella fior di latte, anchovies, capers, Taggiasca olives		
Diavola	1, 7	335,-
Tomatoes, mozzarella fior di latte, spicy italian salami		
Prosciutto cotto	1, 7	305,-
Tomatoes, mozzarella fior di latte, steamed prosciutto		

GOURMET

Prosciutto Crudo	1, 7	365,-
Tomatoes, dry aged ham, rocket salad, Grana Padano		
Burrata & Mortadella	1, 7, 8	385,-
Mozzarella fior di latte, burrata, pistacchio, mortadella salami		
 Verdure & Ricotta	1, 7	335,-
Tomatoes, eggplant, bell pepper, zucchini, ricotta		
Salsiccia & Broccoli	1, 5, 7, 8	365,-
Provola cheese, Italian sausage, wild broccoli		
Pulpo con Patatas y Salsa Brava	1, 3, 12, 14	485,-
Tomatoes, crispy octopus, fried potatoes, paprika		

SALADS

Misticanza con Burrata e Prosciutto Crudo	7, 12	320,–
Mix salad, dry aged ham, burrata, fermented strawberries, extra virgin olive oil		
Misticanza con Gamberi e Pomodori	2	320,–
Mix salad, grilled prawns, tomatoes, chilli, lemon, extra virgin olive oil		

JUNIOR MENU

Filetto di pollo, grenaille al forno		195,–
Chicken breast, roasted potatoes grenaille		
 Pasta al pomodoro, Parmagiano	7	195,–
Tagliatelle pasta, tomato sauce, Parmigiano Reggiano		

SIDE DISH

Grilled vegetables		115,–
Roasted potatoes graneille		95,–
Tomatoes salad	12	95,–
Mix green salad	12	115,–
BREAD <i>per person</i>	1, 7	50,–
Fresh baked goods with whipped butter		

DESSERTS

Crema catalana	3, 7	175,-
Cream, lemon, orange, cinnamon, vanilla bean, sugar crust		
Tiramisu		175,-
Coffee, ladyfinger biscuits, mascarpone cream, cacao, wine Marsala		
Meringa e Fragole		175,-
Fermented strawberries and pepper, vanilla bean, Chantilly cream, lemon meringue		