



SEABASS TARTARE				13	
Lime marinated seabass*, raspberries gazpacho, confit datterino tomatoes and crispy parsley waffle					
BEEF TARTARE				12	
Raw Marango beef, stichelton cheese foam, parmigiano waffle, olive and almond pesto					
RED SHRIMP TARTARE				14	
Raw Mazzara's shrimp*, spicy bisque, brioche bread and green apple ice cream					
SMOKED SALMON ROYAL FILET				12	
Green tea -smoked dry salmon, burnt leek and beetroot mustard					
TACOS	2 pieces				
—Chicken guacamole and lime				9	
—Spicy yogurt, dried fruit and taggiasca olives				8	
BAO*	1 piece				
Soft steam bread with:					
—Spare ribs and shitake mushrooms				6	
—Lobster*, homemade mayonnaise, tabasco and lime				7	
—Smoked and pulled pork with spices, spicy sauce and white cabbage marinated				6	
—Season vegetables, smoked cheddar, grated egg and smoked eggplant cream				5	
DUMPLINGS*	4 pieces				
Chinese steamed ravioli with:					
—Pork, peaches chutney and curry				8	
—Shrimps with sweet and sour sauce					
—Chicken, ponzu sauce, red ginger and coriander					
—Season vegetables and parmigiano foam					
YAKITORI*	5 pieces			5	
Caramelized chicken skewers in teriyaki sauce					
SANDWICH PASTRAMI	2 pieces			8	
White bread with pastrami, tomatoes, salad, mustard sauce and honey					
BRIOCHE BREAD WITH CANTABRICO ANCHOVIES				12	
Stracciatella cheese and caramelized red onion					
CHEESE SELECTION				10	
Selection of 3 cheeses, served with bread and fruit compotes					
IBERIAN PALETA					
Combined with "pan y tomate"		40 gr	10	80 gr	18

— VEGETARIAN: Tacos/Spicy yogurt, dried fruit and taggiasca olives Bao/Vegetables Dumplings/Vegetables
For any information on substances and allergens, you can consult the appropriate documentation by asking directly at the cash desk.

* Frost product