

MENU

STARTERS

Olive Mix	24
Bread with Assorted Dips green herbs aioli, cherry tomato salsa and garlic confit	26

Entree

Beef Fillet Carpaccio	58
served with whisked aioli, roasted pistachio, dried cherry tomatoes with balsamic vinegar seasoning	
Grey Mullet Carpaccio served with whiskey aioli, roasted pistachio, cherry tomatoes and radish	62
Liver Pate with dried fruit jam, pistachio, cranberry sauce and cashew cream	58
Mushroom Mix stir-fried White button, Oyster and Portobello mushrooms with garlic, olive oil, white wine herbs and Brazilian nuts 🌱	48
Smoked Sirloin thin slices of smoked sirloin with burned onions and beet cream - served rare	54
Leaf Salad zucchini, sun dried tomatoes, onions, sweet potato, walnut crumble and cashew cream 🌱	52
A La Romana Salad roasted artichoke, roasted tomatoes, arugula, charred onions and almonds 🌱	56
Salmon Sashimi served with citrus yuzu, a touch of soy sauce & chili	48
Mix Vegetables on the Grill a mixture of season vegetables on the grill with sea salt and olive oil 🌱	42 / 58
Charcouterie Platter selection of sliced beef and turkey, self-smoked & preserved	72 / 106

MAIN COURSE

Artichoke Gnocchi with artichoke cream, artichokes, mushrooms and herbs	86
Salmon Fillet grilled on charcoal side, charred eggplant, zucchini and cashew and beet cream	96
Gray Mullet Fillet covered with crispy pistaccio and herbs, on eggplant cream with grilled carrots	116
Charred Chicken Thigh served with sweet potato, celery cream and small sprouts salad	84
Asado slowly cooked meat barbeque-whiskey glaze, served with grilled carrots	139
Dry-aged Rib-eye grilled on charcoal, charred potatoes and green herbs aioli. 350gr/500gr	158 / 198
Beef Fillet served with truffle purée and glazed whiskey sauce	158
Prime Rib served with spicy tomato salad	54 for 100gr

🌱 Vegan

