

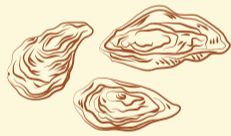
MENU

STARTERS

TURKEY LIVER PATE Fig jam, cherry, cognac, brioche, caramelized pecan	32
BEEF TARTARE Pickled daikon, quail yolk, sesame aioli, onion, parsley	39
RAMIRO PEPPERS WITH TUNA TARTARE Ginger, honey, sesame, tonnato sauce, chili flakes, lemon juice	42
TOMATOES & STRACCIATELLA Fresh basil, herb sauce, olive oil	36
RIBEYE CARPACCIO Grana padano, steak fries, marrow bone	60
CARROT HUMMUS WITH SUN-DRIED BEETROOT Peanuts, hazelnuts, sesame, whipped ricotta, roti flatbread, basil	29
DUO TARTARES Salmon, tuna, avocado, pickled yolk, ponzu sauce	48
BAKED EGGPLANT CREAM Smoked eel, whipped ricotta, hazelnut, roti, unagi sauce	34

SALADS

GREEN SALAD Burrata, cauliflower, cucumber, edamame beans, avocado, spinach, asian dressing	45
CAESAR SALAD Romaine lettuce, chicken egg, grana padano, pistachio, caesar dressing, brioche	
• WITH CHICKEN	35
• WITH TIGER PRAWNS	40
TUNA AND AVOCADO SALAD Tomatoes, cucumber, edamame beans, asian style dressing, sesame	45
GREEK SALAD Ramiro pepper, cucumber, tomatoes, red onion, feta cheese, capers, kalamata olives, lemon dressing, cilantro	38
STEAK SALAD WITH BAKED POTATO Tomatoes, capers, red onion, cilantro, vitello tonnato sauce	60
SEAFOOD SALAD Octopus, scallops, tiger prawns, tomatoes, strawberries, stracciatella, cilantro, sesame, chimichurri, chili aioli sauce	55



RAW

SEA URCHIN Yolk, soy sauce	for 1 pc	35
FIN DE CLAIRE FAVIER No.3 (France) Citrus mignonette, lemon	for 1 pc	29
SPECIAL DE CLAIRE GILARDO NO.2 (France) Citrus mignonette, lemon	for 1 pc	66
FIN DE BRETTANY No.2 (France) Citrus mignonette, lemon	for 1 pc	34

DRY AGE LABORATORY

COPPA Aged dry-cured pork. Delicate, nutty flavor with a silky texture.	15
BASTURMA Cured beef, seasoned with fenugreek and spices. Intense, aromatic and rich taste	28
PASTRAMI SALMON Atlantic salmon cured with pastrami spices, then dry-aged. Smoky, spicy, and oily taste	30
CURED TUNA Deep red tuna loin, dry-aged for a firm texture and concentrated umami. A refined marine delicacy	21
DRY AGE ANTIPASTI Coppa, basturma, salmon pastrami, cured tuna, danablu, brie, grana padano, mixed olives, sun-dried tomatoes, grissini	120

GREEK PITA

PITA WITH BRAISED BEEF Cherry tomatoes, pickled cucumber, green onion, smoked tomato sauce, spiced yogurt, cilantro	45
CHICKEN PITA WITH SPICY YOGURT Cherry tomatoes, fresh cucumber, pickled carrot, sesame, spicy yogurt, chimichurri sauce, roasted tomato sauce	39

SOUPS

BORSCH Beef, pork belly, garlic bread, sour cream, parsley	25
SEAFOOD TOMATO SOUP Mussels, vongole, tiger prawns, squid, coconut milk, basil	31
CHICKEN SOUP WITH OYSTER MUSHROOMS Homemade noodles, chicken egg, cilantro	21

PASTA

TORTIGLIONI WITH BRAISED BEEF Cherry tomatoes, Ramiro pepper, zucchini, Grana Padano, stracciatella, garlic, arugula	44	CHICKEN CASARECCE Champignons, grana padano	38
LINGUINI WITH CRAB Red caviar, cherry tomatoes, Grana Padano espuma, lemon, basil	85	RISOTTO WITH OCTOPUS Scallop, stracciatella, grana padano, blue tea anchan	70
PRAWN GNOCCHI Stracciatella, tomato sauce, grana padano	55	SEAFOOD LINGUINI Tiger prawns, octopus, scallop, mussels, cherry tomatoes, capers	75

MAIN DISHES

FILET MIGNON Baked potatoes, oyster mushrooms, parmesan mousse, porto sauce, spinach	63	CAULIFLOWER STEAK Cheese mousse, truffle oil	30
MEDITERRANEAN STYLE SEA BASS Vongole, mussels, cherry tomatoes, capers, kalamata olives	82	BEEF CHEEKS Potato gnocchi, porcini mushrooms, grana padano demi-glace sauce	53
BEEF BURGER WITH FOIE GRAS Truffle aioli, steak fries, raspberry sauce	57	CRAB PHALANX IN CAVIAR SAUCE	180
HALF A CHICKEN Sautéed oyster mushrooms and champignons, spinach	50	DRANIKI Sturgeon caviar, salmon caviar, pike caviar, sour cream	220

GRILL

FISH AND SEAFOOD

SEA BASS	350 g	65	LOBSTER	per 100 g	95
SALMON	140 g	62	• GRILLED		
OCTOPUS	120 g	85	• PASTA WITH LOBSTER		
			CRAB PHALANGES	per 100 g	65

MEAT

RIBEYE PRIME	per 100 g	65
STRIPLOIN	per 100 g	65
CHATEAUBRIAN	per 100 g	35
TOMAHAWK	per 100 g	60
MACHETE	per 100 g	33
LAMB RACK	per 100 g	55

DRY AGE

36 DAYS DRY AGED RIB EYE	per 100 g	78
60 DAYS DRY AGED RIB EYE *	per 100 g	82
36 DAYS DRY AGED T-BONE / PORTERHOUSE *	per 100 g	76
36 DAYS DRY AGED TOMAHAWK	per 100 g	76

* Limited steaks, check availability with the waiter

SIDE DISHES

Mini potatoes with sour cream and dill	12
Mashed potatoes	16
Mushroom fricassee	18
French fries with parmesan and truffle salt	20
Grilled vegetables	25
Sweet potato fries	25

COYCY

Piri-piri BBQ / Bourbon BBQ / Honey-mustard BBQ / Pepper sauce / Bisque / Beurre Blanc / Chimichurri	7
--	---

DESSERTS

RASPBERRY-GOAT CHEESE Chocolate sponge cake, raspberry-beet coulis, fresh raspberries	28	BLACK TRUFFLE Hazelnut, praline buttercream, dark chocolate ganache with truffle oil	33
WARM PEAR TART Sable, mini pear, yogurt custard, macaroon, crème anglais	25	FRUITS PRESENTATION Seasonal fruits, fresh berries	70
STRAWBERRY MILLEFEU Puff pastry, diplomat crème, strawberry coulis, fresh strawberries	30	CHEESE PLATTER Continental and local selection of cheese, grapes, honey	70
		ICE CREAM IN ASSORTED	10