

## The PLATES To share

We recommend 2 to 3 sharing plates per person.  
They will be served at kitchen's pace.

<b>Crying tiger</b> .....	17€
beef shank, cilantro, peanuts, house-made tiger sauce	
<b>Risotto alla Norma (v)</b> .....	12€
carnaroli rice, parmesan, roasted eggplant and basil	
<b>Spring aioli (v)</b> .....	11€
mashed potatoes	
<b>Karaage-style fried chicken</b> .....	16€
spicy mayonnaise	
<b>Barbacoa beef tacos</b> .....	15€
spicy sauce, sour cream and grilled corn	
<b>Tuna tartare</b> .....	15€
pineapple, cucumber, radishes, scallions and vinaigrette	
<b>Avocado cream (vg)</b> .....	10€
tofu, sun-dried tomatoes and lemon	
<b>Thai shrimp salad</b> .....	16€
rice vermicelli, spicy Asian sauce	
<b>Fish fritters</b> .....	12€
spicy "chien" sauce (15 pieces)	
<b>Fish of the Day</b> .....	16€
fish fillet, sun-dried tomato pesto, pearl barley	
<b>Padron Peppers(vg)</b> .....	10€
ranch dressing	
<b>Zucchini Salad (vg)</b> .....	11€
tahini, kalamansi vinegar, feta, and mint	

(v):vegan - (vg):vegetarian

*The*  
**DESSERTS**

<b>Crème brûlée</b> .....	<b>8€</b>
vanilla, basil infusion, lime zest	
<b>Churros</b> .....	<b>8€</b>
praline chocolate sauce	
<b>Rhubarb sorbet</b> .....	<b>8€</b>
ricotta cream, granola and tonka bean	

All our plates are homemade  
If you have any allergies, please let us know  
Net prices, service included