

The PLATES To share

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

Grilled padrón peppers (vg)	10€
crispy quinoa, ranch sauce	
Crispy zucchini blossoms (vg)	15€
ricotta, scamorza and lemon stuffing, tzatziki sauce	
Grilled sucrine lettuce	15€
tuna belly, caesar sauce with squid ink	
Smashed baby potatoes (v)	10€
cajun and za'atar spices	
Smoked scamorza tortilla (vg)	12€
brava sauce	
Karaage-style fried chicken	16€
spicy mayonnaise	
Barbacoa beef tacos	15€
smoked tomato sauce, sour cream, pickles, cilantro	
Weeping tiger	17€
beef seared on the plancha, peanuts, cilantro, tiger sauce	
Chicken rolls	16€
flaky buns, breaded chicken, Gorgonzola cream, plum-glazed onion confit	
Takoyaki	11€
sea bream or octopus bites a choice, sriracha and sesame sauce	
Seafood Rolls	16€
brioche bread, gravlax salmon, seaweed chips, white sauce	
Roasted Black Tiger Shrimp	17€
shrimp bisque mayonnaise, lime, fresh tarragon	

The DESSERTS

Fruit Compote (v)8€
seasonal fruit in thyme syrup, sorbet (additional Prosecco +3€)

Churros (vg)8€
Crispy mini churros, praline chocolate sauce

Funday (vg)8€
Chocolate ice cream, whipped cream, caramel, and hazelnuts

Tiramichou (vg)8€
Crispy choux pastry, coffee-chocolate ganache, mascarpone
mousse

(v):vegan - (vg):vegetarian

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