

# Menu

*6th July*

## PLATTERS

**Pata Negra Jamón de Bellota 70g € 36**  
*100% Iberico, dried fruits, homemade rye bread*

**Pata Negra Paleta de Bellota 70g € 29**  
*100% Iberico, dried fruits, homemade rye bread*

**Charcuterie Board € 32**  
*salumi, cured meats, terrine, homemade chutney*

**Artisanal Cheese Platter € 29**  
*six types of artisanal cheeses served with local honey, sweet & spicy nuts*

**Italian Antipasti € 32**  
*mortadella, burrata, salami, colpo di spalla, 16 month aged grana padano, sun-dried tomatoes & artichokes*

**Spanish Platter € 35**  
*cinco jotas 100% iberico paleta di bellota, 100% chorizo iberico, 9 month aged manchego, tortilla, olives, dry fruit*

**Mixed Platter € 35**  
*selection of cured meats and artisanal cheeses  
in-house crackers, dip*

**Crudo Platter € 28**  
*tuna tartare, cured salmon, carpaccio, gillardeau oysters*



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## APPETISERS

Homemade Rye Bread & Olives € 7  
*rustic bread, nduja olives, sweet kunserva*

Bruschetta € 6  
*fresh cherry tomato, aged balsamic vinegar*

Onion Bhaji € 7  
*served on a bed of spiced lentil puree*

Comté Cheese Bites € 9  
*served on a creamy chive and piment d'espelette*

Calamari Fritti € 12  
*saffron tartare, garlic, herbs*

## STARTERS

Zucchini Mille Feuille € 12  
*chevre mousse, peanut puree, pomegranate granita*

Local Tuna Tataki € 14  
*squash carpaccio, ponzu, furikake*

Kangaroo Tartare € 15  
*egg textures, spicy marination*

Crispy Buttermilk Chicken Mini Burgers € 14  
*home-made brioche bun, chipotle mayo, slaw*

Majjalata Spring Rolls € 14  
*kimchi, apple puree*

## PASTA

Strozzapreti Pesto Trapanese € 15  
*fresh pasta with a sicilian & almond pesto*

Nero di Seppia Risotto € 18  
*100% iberico pork chorizo, mangeao cream*

Seafood Tortellini € 19  
*bisque, wild mullet bottarga, marjoram*

Tagliatelle Beef & Truffle € 20  
*120g sirloin cooked to medium, served on a mushroom ragu and truffle home-made tagliatelle*

Rigatoni Carbonara € 17  
*guanciale*

## FOCACCIA

Chef's Focaccia € 17  
*pistachio pesto, mortadella romaniola, stracciatella di bufala*

Focaccia Salmon € 16  
*cream cheese, cured salmon, fennel*

Pecorino & Anchovy Focaccia € 18  
*pecorino sardo, black pepper, olive oil, anchovies*

Onella Focaccia € 15  
*spicy spianata, fennel salami, scamorza affumicata*

Emilia Romagna Focaccia € 17  
*24 month aged parma ham, Parmesan, rucola, olive oil*

## MAINS

Sous Vide Chicken Breast € 18  
*pancetta affumicata, carrot & orange puree, jus*

Duck Breast Trio € 20  
*duck breast, cured duck, confit duck agnolotti, jus*

Argentinian Picanha Steak 500g € 49  
*chimichurri, king oyster jerky*

## SIDES

*only available when ordering other dishes*

Home-Made Bread € 2  
Home-Made Focaccia € 2,5  
Spiced Candied Nuts € 2,5  
Savoury Biscuits € 2,5  
Steak Fries € 4,5  
Mixed Salad € 4,5

## DESSERTS

Chocolate Fudge Cake € 9  
*ginger sorbet*

Semi Freddo of Sweet Ricotta & Honey € 9  
*chocolate soil, ruby chocolate parfet*

Ice Cream & Sorbet € 3 per scoop

