

Beginnings

WE RECOMMEND TRYING OUR FISH APPETIZERS IN COMBINATION WITH A SECOND COURSE OF AGED FISH, SO YOU CAN TASTE THE BEST OF WHAT THE SEA HAS TO OFFER THIS SEASON

SEA AND FIELD GASTRONOMY

ASSORTED FISH CHARCUTERIE PLATTER

TUNA MORTADELLA WITH PISTACHIO AND SQUID - SWORDFISH MORTADELLA WITH PISTACHIO AND OCTOPUS - BACON OF SWORDFISH WITH HERBS - SEASONED SALAMI OF TUNA AND FENNEL - FRESH CROAKER AND GINGER SALAMI - TUNA PROSCIUTTO WITH VALPOLICELLA - AMBERJACK JAMON - FRESH LOIN OF SWORDFISH MARINATED WITH BEETROOT (1-4)

23€

MONKEY FISH

SOAKED IN LEMON, OLIVE AND BAY LEAVES (1-12)

12€

CHICKPEA HUMMUS, BAKED CHICKPEAS, CUCUMBER AND CHIVE YOGURT (7)

9€

AGED RAW FISH OF THE DAY

TURBOT SASHIMI AGED FOR 10 DAYS, BITTER GEL AND BLUEBERRY OIL (4)

16€

VOLPINA TARTARE AGED FOR 7 DAYS

MARINATED WITH DILL, LIME, ALMOND AND ALMOND MILK (4-7)

16€

DRY AGE OMBRINA TARTARE

CAPRINO CHEESE, RED AND YELLOW TOMATOES (4-7)

16€

TRILOGY OF OUR AGED RAW FISHES: TURBOT, VOLPINA AND CROAKER (4-7-8)

26€

