



ITALIAN BISTRO

ENTREES

◆ **Focaccia** // 18

Served with salsa & olive oil

Cheese Arancini // 39

Risotto balls with cheeses and greens, with a crispy coating, on a Rosé Sauce

◆ **Cauliflower Tartufo** // 38

From the Tabun Oven, with aioli truffle sauce, parmesan and chives

◆ **Artichoke a la Romana** // 39

Artichoke halves, roasted on the grill with cream cheese, tomato salsa, peppers and red onions

Smoked beef focaccia // 59

Smoked chunks of beef, mushrooms, arugula, parmigiana and balsamic vinegar

Caprese // 42

Mozzarella, Tamar cherry tomatoes, basil, basil oil and reduced Balsamic Vinegar

Beef Carpaccio // 54

Arugula, Parmesan, and reduced Balsamic Vinegar

Soup of the day // 38

Ask the waiter

You can convert to ◆ **Vegan**

COCKTAILS

Fun Pine // 39

Tanqueray gin, home made pineapple syrup, cava, lemon juice & Amarena cherry

Strawberry Milano // 39

Home made strawberries syrup, plantation rum, captain spiced, lillet blanc, avertina, lemon juice & basil salt rim

Mojito Lychee // 39

Plantation rum, lychee syrup, aromatic bitters, lemon juice, soda & mint leaves

Caribbean Coconut // 39

Pineapple, coconut, Tanqueray gin, home made pineapple syrup, cava, lemon juice & Amarena cherry

Hot/Cold Sangria // 42

Red wine, liquor berry, cranberry, lime & fruit

SALADS

◆ **Panzanella** // 55

Baby Mozzarella, Tamar cherry tomatoes, cucumber, Kalamata olives, onion, mint, parsley and croutons in wine-vinegar vinaigrette

Cesar Salad // 54

Lettuce hearts, red onions, croutons and parmesan (with chicken, 10 extra)

PIZZA

◆ **Classic Margherita** // 48

Tomato sauce, mozzarella and basil

◆ **Carciofi Pizza** // 63

Artichokes, tomato sauce, mozzarella, Kalamata olives, red onion, hot pepper

◆ **Portobello** // 62

Portobello mushrooms, tomato sauce, oregano, mozzarella, parmesan and truffles

Four Cheeses // 65

Tomato sauce, mozzarella, parmesan, buche, Goats cheese, Gouda

PASTA

Asado in long cooking // 81

Assado, with mushrooms,
parsley, in a picante beef broth.

Gnocchi Beef filet // 88

Mushrooms, chestnuts, thyme, chili,
beef stock & parmesan

Pappardelle di Mare // 78

Shrimps and calamari in cream, brandy, almonds,
mozzarella, Tamar cherry tomatoes, dried tomato
spread and parsley.

Salmon Radiatori // 67

In a lemony cream sauce, with peas, butter, garlic,
mozzarella, white wine and basil

White fish / Di Mare Risotto // 92

On mushroom and truffle risotto, with parmesan,
butter, white wine and chives

Balkan Pappardelle // 68

Cherry tomatoes, pine nuts, Kalamata olives,
dried tomato spread, oregano, cream and
Bulgarian cheese

Mushroom Risotto // 67

Truffles, parmesan, butter, white wine and chives.

Radiatori Funghi // 62

Mushrooms and truffles in cream and cheese, oregano,
white wine, chives. Goose 14

* Vegan and Whole Wheat Pasta is available, 4 extra

MEAT

FROM THE BUTCHER

Cuts on the bone per 100 gr.	38
Prime rib (on the bone) per 100 gr.	42
Entrecote 350 gr.	138
Beef filet 200 gr.	140

Chicken thighs // 68

Hamburger // 69

Beef with Tartufo aioli, parmesan and vegetables
Gouda Cheese 9 / Goose 14

Schnitzel // 62

Hand-made sausages // 66

With sauerkraut and Dijon mustard

Served with hot side dish of your choice: Antipasti, Potato truffles, French Fries

SEA

Hot Shrimps // 78

Shrimps and asparagus in dried tomato butter,
garlic, white wine and parsley

Salmon filet // 89

On the grill, Cream of cauliflower with thyme and
lemon.

Served with a hot side dish of your choice:
Antipasti, Potatoes, French Fries

White fish // 110

on the grill, with a Cream of cauliflower
hot side dish of your choice:
Antipasti, Potatoes, French Fries

Antipasti 18 / French Fries 16 / Green salad 12 / Potato truffles 16
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