

Lunch Menu

Introducing

Bread course, butter & olives

Starting

Mozzarella di bufola | hazelnut pesto | sunflower seeds €10.50

Pulled pork croquette | horseradish | pumpkin €10.50

Smoked salmon | beetroot & grapefruit salad | toasted focaccia €10.50

Flat-leaf parsley Acquerello risotto | ricotta salata | almond pangrattato €12

Linguine bottarga powder | preserved lemon | gremolata €12 |

Paccheri di Gragnano | chicken ragu ' | bacon lardons | parmesan shavings €11

Following

Pan fried sea bass | bagnet vert | baby gem €20

Beef rib eye steak | French fries | Dijon mustard €24

Chicken thighs satay | bulgur wheat | tortilla €20

Croque Madame | fried hen's egg | prosecco €20

Pork schnitzel | garlic & parsley mayonnaise | Lilliput capers €20

Ending

Ricotta & citrus mini fritters €5

Salted baked pineapple | crème fraiche | olive oil cake €6

Chocolate & peanut butter delice €7

Homemade imqaret €5

If you have any allergy to any food product, or special dietary requirements, kindly advise us prior to ordering. Our food products may contain traces of gluten, nuts, peanuts, lactose and other type of allergens.