

## OPEN WITH

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Squid ink and nduja arancina, citrus mayo,  
Smoked local tuna, 'Korean' corn dog, chili jam,  
Polenta fries, herb emulsion,  
Chickpea panisse, burnt orange,  
Burrata and heritage tomato salad, balsamic.

## PROCEED TO

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Risotto cacio e pepe

*Or*

Linguine with local seabass, tomatoes, bottarga, preserved lemon, soft herbs

## FLOW INTO THE NEXT AND CHOOSE ONE

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Seabream with red prawn kefir lime lemon and ginger mousse

*Or*

Beef tagliata

*Both served with triple cooked chips, seasonal greens*

Fresh fish of the day supplement per person 15euros

Ribeye on the bone for supplement per person 15euros

## WIND UP YOUR SWEET TOOTH

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Milk chocolate and tonka bean delight amaretto  
cream and coffee and chocolate ganache



ENJOY THE LIVE MUSIC AND  
SAVOUR FLAVOURFUL MOMENTS  
TOGETHER IN THE PJAZZA @SEED

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