



Flavorful moments thoughtfully sourced,
carefully served

Appetizers

Grilled Marinated Local Octopus Salad
Favetta Bean Puree | Chili | Raisin | Lilliput Caper
€12.00

Roasted Padron Peppers
Labneh | Sunflower Tahini | Burnt Honey Vinaigrette (v)
€9.00

Tuna Tartare
Burrata | Tomato Vinaigrette | Crushed Pistachio
€14.00

Beef Carpaccio
Anchovy Aioli | Hazelnuts | Rucola | Grana Padano Shavings
€17.00

Local Sea Bream Crudo
Mandarin | Sicilian Olive Brine | Oregano
€10.00

Caprese Salad
Buffola Mozzarella | Heritage Tomatoes | Fried Sage | Raspberry Vinaigrette (v)
€14.00

Fried Sweetbread
Lemon Glaze | Chili | Honey | Spring Onion | Pickles
€16.00

Slow Roasted Porchetta
Tonnato | Fried Capers | Sweet & Sour Shallots | Quail Egg
€13.00

Calamari Fritti | Clam & Burnt Orange Aioli
€16.00

Pasta & Soup

Anolini Ravioli
Braised Local Rabbit | Morel Mushrooms | Roasted Garlic Velouté | Artichokes |
Tarragon Oil
€18.00

Fregola Sarda
Bouchot Mussels | Clams | Nduja | San Marzano Tomatoes
€18.00

Cacio e Pepe Ravioli
Truffle Cauliflower Velouté | Candied Tomatoes (v)
€17.00

Nero di Sepia Taglioni
Langostini | Prawn Bisque | Beldi Lemons | Flamed Pernod
€22.00

Smoked Tomato Soup | Welsh Rarebit Sourdough Toast (v)
€12.00

Entrees

Roasted Hispi Cabbage
Cashew Cauliflower "Cheese" | Hazelnut Dukkah | Sage (vg)
€24.00

Braised Seasonal Mushroom
Spelt | Creamed Tofu | Pumpkin Seed Pesto (vg)
€24.00

Butterfly Sea bream
Aubergine Caponata | Fennel | Lemon & Olive Oil Salmoriglio
€26.00

Veal Milanese
Cantabrian Anchovy | Chive Aioli
€32.00

Grilled Iberico Pluma
Cumin Spiced Carrots | Chimichurri
€27.00

Roast Spatchcock
Thyme | Citrus | Pearl Onions | Bacon Lardons
€26.00

Steak Frites
USDA Grilled Sirloin | Caramelized French Beans & Shallots
Café de Paris Sauce | French Fries
€35.00

USDA Beef Burger
Pickles | Baby Gem Lettuce | Tomatoes | Red Onion Chutney
Mustard Mayo | Shoe String Fries
€22.00

Add-on Truffle & Parmesan Fries €3.50

Sides

Sauteed Seasonal Greens (vg)
€6.00

Mash Potatoes & Chive Butter (v)
€5.00

Fresh Mixed Salad With Garden Herbs (vg)
€5.00

French Fries (vg)
€5.00

Sauteed New Potatoes | Garlic Confit & Rosemary (vg)
€6.00

*Kindly inform us if you have any dietary requirements
or if you suffer from any food allergies.*



Desserts

Poached Pears
Local Spices | Hazelnut Oat Crumble | Speculoos Ice-Cream (v)
€10.00

White Chocolate & Bidni Olive Oil Pannacotta
Crushed Almond & Fennel Krustina (v)
€10.00

Warm Chocolate & Chestnut Cake
Salted Milk Ice-Cream | Orange Oil (v)
€10.00

Lemon Fondant
Mint Gel | White Chocolate Ice-Cream (v)
€10.00

Local Sourdough Sandwich
Pumpkin | Pistachio Semi-Freddo
€10.00



Gianni
Executive Chef



Brandon Kriel
Assistant Food & Beverage Manager