

- Pink Salad 8,50€
- Beet Hummus with Crudites 8,70€
- Yucca Brava 7,00€
- Mussels with Green Curry 10,50€
- Oysters Encewichadas 4,50€
- Satay Chicken Brochettes 12,70€
- Lilac Eggplants with Tahini 13,00€
- Chicken Wings with Tandoori 15,00€
- Cured Mackerel 16,00€
- Our Cause with Yellow Aji and Octopus 18,00€
- Tomato Pump 16,50€
- Quinoa Tabule 14,50€
- Sea Bass Pull 19,90€
- Chickpeas with Octopus 21,50€
- Salmon Tartar with Black Quinoa 19,00€
- Red Tuna Tataki, Shimeji & Wasabi Matonnaise 21,90€
- Beet Tortelli with Goat Cheese 16,00€
- Pappardelle Frutti di Mare 18,00€
- Venere Rice 16,00€
- Mushroom Rissotto 16,50€
- Confit Cod with Tangerine and Potato Bed 18,00€
- Beach Mullet with Vegetable Spaghetti 18,50€
- Argentinian Tagliata 24,00€

Chef Martín Francioni