



## SMALL COURSES MENU

perfect way to try a little bit of everything

- ANTIPASTI MISTO VEGETARIANO** - Burrata cheese & focaccia bread 29
- TATAKI YELLOWFIN TUNA** – pumpkin – mole verde – lime mayonnaise 29
- KIBBELING CODFISH** ( fried codfish bites ) – remoulade sauce 19
- SMOKED EEL** – toast – eggplant miso – little gem – asparagus vinaigrette 37
- ESCARGOTS** – gratinated in blue cheese butter 22
- SASHIMI TUNA / SCOTTISH SALMON** - soy – wasabi 25
- CEVICHE WAHOO** - passionfruit – orange – coconut – avocado – cilantro 26
- SHRIMP** - gremolata - chili pepper – lobster bisque sauce - cherry tomatoes 29
- TAKOYAKI CRAB** - eel sauce - kewpie mayo - sweet sour pepper - bonito flakes 25
- RED SNAPPER FILLET** - pumpkin – fennel – squid – chimichurri 35
- VITELLO TONATO** – veal & seared tuna – tuna mayonnaise – anchovies – capers 30
- MUSHROOM RISOTTO** - poached egg – hollandaise Parmesan cheese – sereh 32
- FLATBREAD** – pulpo – artichoke – zucchini – tomato – mozzarella 35
- SARDINES BBQ** (bone in) - caponata ( tomato, eggplant, celery, olives, onion salsa ) 29
- SCALLOPS** - Guanciaie (cured pork meat) – green peas – carrot – beurre blanc cepes 32
- MINI BREAD LOAF BEEF STEW** – truffle mayonnaise – sweet sour vegetables 24
- HOISIN BBQ BABY BACK RIBS** - corn cream – peanuts – spring onions 36