



TO START THE ROUTE

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| Fine de Claire N. 2 fried oysters, citrus vinaigrette gel | 13 |
| Mille-feuille bread, marinated peppers, smoked sardine, parsley butter | 4.5 unit |
| Volta parmigiana, aubergine cream, confit tomato mayo, pesto | 10 |
| Selection of Mediterranean cheeses and cured meats, marmalade | 12 |
| Organic egg, asparagus, Parmigiano foam | 12 |
| Black Angus roast beef, mizuna, comté, gribiche sauce | 14 |

RAW

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| Corvina tartare, cucumber, avocado, marinated beetroot, capers | 13 |
| Smoked leek carpaccio, Liquorice powder, red pepper, balsamic, anchovy sauce | 11 |
| Veal tartare, bone marrow, tuna sauce, capers, polenta puffs | 14 |

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| Fried artichoke, pistachio foam, Mahón cheese | 10 |
| Cauliflower couscous, mixed vegetables, marinated apple, yoghurt, citrus caviar | 13 |
| Volta green salad, textures of spring vegetables | 13 |
| Tomato salad, nectarines, shaved halloumi, hazelnuts, honey and mustard vinaigrette | 12 |
| Volta salad with beetroot, Gorgonzola and walnuts | 13 |

LAND AND SEA

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| Ossobuco, bone marrow, celeriac | 25 |
| Ribeye, truffle mash, Padrón pepper | 10/100g |
| Lamb neck, topinambour cream, roasted artichokes, broad beans | 26 |
| Glazed hake, miso, honey, carrots, dill, lemon sauce | 23 |
| Charcoaled fish from the market (min. 2 pp) | Market Price |
| Raviollini, ricotta, peas, mint, pecorino broth | 19 |
| Tagliolini, mussel cream, leeks, lemon | 20 |

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| Bread basket | 3.5 |
| Vilamala bread, homemade focaccia, extra virgin olive oil Finca La Gramanosa | |