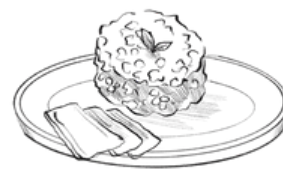




APERITIVO

- 13€** Volta parmigiana, aubergine cream, confit tomato mayo, pesto V
- 4.5€** Mille-feuille, marinated peppers, smoked sardines, parsley butter
- 3.5€** Vilamala Bread
- 3.5€** Focaccia Casera
- 3.5€** Mix Andalusian Olives
- 16€** Cheese & cured meat board



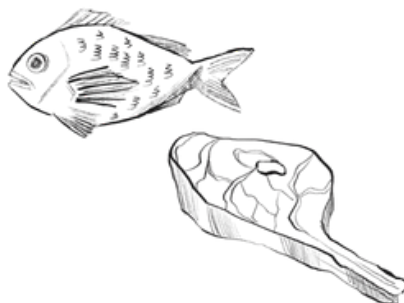
ANTIPASTI

-  Veal tartare, tuna sauce, marrow, radish, capers GF **15€**
-  Black Angus roast beef, mizuna, comte', gibriche sauce GF **14€**
-  Tomato salad, orange, hazelnut, ricotta salata, honey mustard vinaigrette V/GF **13€**
- Mediterranean octopus salad, new potato, quail eggs, confit tomatoes, olives, capers **15€**



PASTA

- 23€** Tagliolini "alle vongole", crispy focaccia 
- 21€** Seasonal ravioli, butter, sage, demiglace 
- 22€** Risotto "alla norma"



SECONDI

- Grilled market fish, swiss chard, nage GF **MARKET PRICE**
-  Black Angus ribeye, new potatoes, padrón peppers, chimichurri sauce (GF) **11€/100G (MIN 500G)**
-  Iberian pluma, smoked aubergine, mint yoghurt, pomegranate, GF **27€**
- Grilled asparagus, egg yolk, focaccia, guanciale **20€**

CONTORNI

- 5.5€** New Potatoes V/VG/GF
- 6€** Bimi KM0 V/VG/GF
- 5.5€** Baby carrots KM0 V/VG/GF
- 6€** Swiss chard KM0 V/VG/GF

 I preferiti dello chef