

# APERITIF

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**GRAPE BITTER** ... *non-alcoholic*  
non-alcoholic bitter aperitif & grape secco

**CAMPARI MILANO**  
campari, cranberry juice, prosecco

**TOSCANA SPRITZ**  
rosé wein, limoncello, fevertree tonic

**SLOEBERRY TONIC**  
sloe berry blue gin, T.H. tonic

**LILLET CHERRY BLOSSOM**  
lillet blanc, T.H. cherry blossom tonic

**LIMONADA DE MALLORCA**  
túnel de mallorca, lemon squash

EACH **EUR 8,50**

Túnel liqueur is made of a selection of herbs, based on the Island of Mallorca, like anise, rosemary, fennel, orange, lemon bush, orange blossom. It's unique taste and fresh herbs makes it so special.



# SOUPS

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**MERCIMEK CORBASI**  
turkish lentil soup  
with harissa and croûtons  
**EUR 7,50**

**CREAMY TOMATO SOUP**  
with basil  
**EUR 8,50**

# COLD STARTERS

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*chefs favourite!*

## ARABIAN STARTER BOARD

with hummus, marinated olives, filled vine leaves,  
arabian farmers salad, ham of bees,  
chicken skewers and flat bread

EUR 11,50

## ITALIAN ANTI PASTI BOARD

grilled vegetables, pickled tomatoes,  
marinated olives and fine italian cold cut

EUR 11,50

## GRILLED PRAWN- OR CHICKEN-SKEWER

on romana lettuce, with vinaigrette  
and grated parmesan

EUR 13,50

## VITELLO TONNATO

classic-pink cold cut of veal  
with tuna sauce and fried kapers

EUR 14,50

## TAGLIATA DI MANZO

rare grilled filet of beef,  
cut in slices out of the mibrasa oven,  
with rocket salad, pine nuts and parmesan

EUR 19,50



# WARM STARTERS

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## FRITTO MISTO DI MARE WITH AIOLI AND LEMON DIP

sardines, calamari, mussels

EUR 13,50

## HOMEMADE PORCINI RAVIOLI

sage butter and grated parmesan

EUR 13,50

*daily fresh  
homemade pasta*

## ORECCHIETTE PASTA WITH SALSICCIA

eggplant, tomato sauce and feta

EUR 12,50





# MAIN COURSES

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## SCALOPPINA OF VEAL

caponata vegetables with homemade tagliatelle pasta and lemon sauce

EUR 29,50

## SAFFRON MARINATED LAMB HIP

with ratatouille-vegetables, confit garlic, mashed potato and rioja jus

EUR 29,50

## CREAMY POLENTA

mushroom-vegetables ragout and rocket

EUR 18,50

*start fall season, vegetarian style*

## FILET DE BUI

ochs filet out of the mibrasa oven, catalan spinach with raisins, pine nuts and herb polenta

EUR 38,50

## SEA BASS FILET

with apple-aioli, confit bell pepper and gnocchi

EUR 36,50

## POULTRY- TAJINE

with peas and north african spices

EUR 28,50

## PINK GRILLED DUCK BREAST

with cabbage vegetables and vanilla-carrot puree, port wine sauce

EUR 26,50

# DESSERTS

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## MANGO ARABICA

variation of mango and coffee

EUR 11,50

## CARAMELIZED ORANGE CREAM CATALAN

with fresh fruits

EUR 8,50

## HOMEMADE BAKLAVA

with pistacio ice cream from gelateria „Aroma“

EUR 8,50

*← a Moroccan dessert made from rolled pastry with roasted nuts and local honey*