

FOOD MENU

STARTERS

“RAIONUL DE PEȘTE”
STARTER

Marinated Sea Bass, cold-smoked Sea Bream pastrami and Tuna pâté
150g • 98

CEVICHE

Wild Sea Bass lightly marinated in “leche de tigre”, avocado, sweet potato and a little fresh coriander
150g • 98

OCTOPUS
SALAD

Octopus, fennel, lemon dressing, cherry tomatoes, charred orange, chilli and chives
200g • 89

PIKE CAVIAR

Old recipe from the Danube Delta, delicate caviar with red onion, lemon and toasted bread
100g • 58

Gillardeau
OYSTERS

The ultimate indulgence, raised patiently off the coasts of France, in the waters of the Atlantic. Firm, meaty oysters with a delicate taste mix of the sweetness of the sea and a fine note of hazelnut

Caliber	1	2	3
Pcs.	23	24	25

TARTARE

SALMON or TUNA or SEA BASS

Fresh fish, avocado, spring onion, citrus dressing with olive oil and sesame
120g • 98 • 106 • 98

SHRIMPS IN BUTTERS SAUCE

Shrimps with garlic, hot pepper and parsley
200g • 88

TUNA CARPACCIO
HARRY’S BAR

Tuna by Giuseppe Cipriani at Harry’s Bar in 1950’s Venice
180g • 138

MARINATED SARDINES

Sardines with Greek island flavor, marinated with olive oil, onion, lemon, cherry tomatoes and parsle
250g • 85

STREET FOOD

SHRIMP POP - CORN

Tempura shrimps, glazed with spicy Japanese mayonnaise, marinated Shimeji mushrooms and green salad with yuzu
250g • 82

FISH AND CHIPS

Sea Bass fillet in panko crust, fresh fried potatoes and homemade tartar sauce
260g • 97

WOK WITH WILD FISH

Wild fish marinated in soy and citrus, crunchy vegetables and fried rice
350g • 98

BAO WITH CALAMARI or SHRIMPS

Bao bun, crunchy and lightly marinated vegetables, yuzu aioli sauce, crispy calamari or panko shrimps
120g • 44

KOREAN WOK

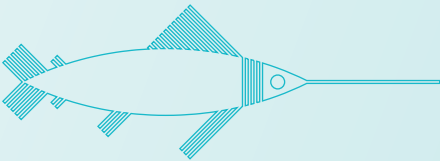
Egg noodles, shrimps and crunchy vegetables with Korean sauce made of hot pepper paste and miso sauce
350g • 94

FRITTO MISTO DI MARE

Simple and delicious Mediterranean style, with lots of tasty seafood and two great sauces: chimichurri and aioli
300g • 127

GRILLED or TEMPURA SHRIMPS

Prawns with lemon emulsion and Aioli
200g • 89



GRILLED or FRIED CALAMARI

Calamari with lemon emulsion and Aioli
200g • 94

SOUPS

FISH AND
SEAFOOD SOUP

Mediterranean style with cherry tomato emulsion and fresh basil
330g • 86

THAI SOUP WITH
FISH AND SEAFOOD

With coconut milk, lemongrass and kaffir lime
330g • 86

WILD FISH
BORSCHT

With root vegetables, fresh red beet, borscht and lots of fresh lovage
330g • 86

FROM THE SEA

MUSSELS IN WHITE WINE SAUCE

With garlic, hot pepper, parsley and cherry tomatoes
600g • 95

SPAGHETTE ALLA PUTTANESCA

Tuna with cherry tomatoes, capers, olives & basil in garlic-tomato sauce
350g • 125

SPAGHETTI ALLA CHITARRA WITH SEAFOOD

Fresh pasta and seafood in aglio e olio sauce, with cherry tomatoes
250g • 125

GRILLED OCTOPUS

Served alongside roasted potatoes with garlic and thyme, cherry tomatoes and olive oil
300g • 175

SEAFOOD RISOTTO

Carnaroli rice, seafood, white wine and fresh classic parsley
300g • 135

TOKANĂ

Fish and seafood with garlic, hot pepper, cherry tomato emulsion and lots of fresh basil
400g • 129

PACCHERI WITH OCTOPUS RAGU

Octopus ragu with cherry tomatoes, parmesan and basil
350g • 125

BABY CALAMARI RISOTTO

Risotto with zucchini purée, lemon zest, pickled zucchini, baby calamari and roasted cherry tomatoes
350g • 125

SALMON ON THE GRILL PLATE

Salmon and mussels indulged in a Mediterranean sauce that caresses your taste buds
350g • 145

ROYAL DORADA WITH CAULIFLOWER PURÉE

Fresh dorada with cauliflower purée, lemon dressing, pickled cauliflower and fried capers
400g • 185

GRILLED DOVER SOLE

Served with fresh Meunière sauce, made with butter, parsley, lemon, and capers
100g • 198

SEA BASS WITH SAFFRON SAUCE

Sea Bass, potato scales, Iranian saffron sauce and crunchy Bronte pistachio
300g • 165

LAND AND FLAME

CAULIFLOWER WITH CHIMICHURRI

Crispy cauliflower with cauliflower purée, grilled oyster mushrooms and cauliflower carpaccio
350g • 84

STEAK FRITES

A recipe brought from Paris, with the finest quality entrecote, green pepper sauce and French fries
450g • 209

DESSERTS

TIRAMISU

the most beloved Italian dessert, made in-house following the 1958 recipe
150g • 56

CHOCOLATE CRUSH

Dark chocolate mousse, with a sour cherry and Amarena cherry filling
150g • 58

BASQUE CHEESECAKE

Made following the San Sebastián recipe, with a caramelised exterior and creamy interior
200g • 54

OH MY LEMON

Smooth white chocolate mousse with a lemon insert, on a bed of dark chocolate
150g • 58

GELATO

Fine ice cream in three flavours: vanilla, chocolate and strawberry
Scoop • 17



SIDES

FRIED RICE

With vegetables, egg and garlic
200g • 42

TOMATO SALAD WITH CUCUMBER SORBET

Cherry tomatoes, basil oil and 8-year-old balsamic vinegar
200g • 46

BROCCOLINI

Charcoal-grilled, with lemon dressing
200g • 45

AUBERGINE WITH CHEESE CREAM

Roasted with seasoned cheese cream, a little spicy and crunchy pistachio
250g • 44

MARKET SALAD

With baby gem, avocado and cherry tomatoes
250g • 60

FRENCH FRIES

Plain or with truffles
200g • 29 • 36

BABY GEM SALAD

With lemon emulsion, olive oil and Maldon salt
200g • 37

SALAD WITH ROASTED PEPPERS AND CHIMICHURRI

200g • 40

SEASONAL GRILLED VEGETABLES WITH PERSILLADE SAUCE

300g • 47

SAUCES

Chimichurri, Saffron, Meunière, Beurre Blanc, Mediterranean, Gaia
100g • 18