

The pleasure of sharing.

Next to the name of each dish you can find the indication
of allergens present, based on the following
numerical correspondence:

- 1. Cereals containing gluten and derived products
- 2. Crustaceans and derived products
- 3. Eggs and derived products
- 4. Fish and derived products
- 5. Peanuts and derived products
- 6. Soya and derived products
- 7. Milk and derived products (including lactose)
- 8. Nuts and derived products
- 9. Celery and derived products
- 10. Mustard and derived products
- 11. Sesame seeds and derived products
- 12. Sulfur dioxide and sulphites in concentrations greater than
10 mg/kg or mg/l
expressed as SO₂
- 13. Lupine and lupine products
- 14. Shellfish and shellfish products
* Frozen product

Cross-contamination cannot be excluded

📍 Santa Marta



BISTROT MENU

We celebrate the beauty of simplicity
with flavours and colors inspired by the Mediterranean diet.

TO BEGIN

- RED TUNA TARTARE** 19€
with guacamole 4 🍷
- OCTOPUS AND POTATO SALAD** 19€
on a bed of mixed greens and taggiasca olives 14 **NEW**
- WHITE FISH CEVICHE** 18€
with passion fruit dressing 4 🍷
- CARNE SALADA CARPACCIO** 17€
with arugula and raspadura cheese 7 **NEW**
- BEEF TARTARE** 17€
seasoned with capers and olives, served with garlic vegan mayo puff 6
- BURRATA** 15€
with mixed greens and cherry tomatoes 7 🍷

HUMMUS 1,11 🌱 🍷

Served with carrot sticks and pane carasau

- HUMMUS TRIO** 13€
- CANNELLINI BEANS AND TAGGIASCA OLIVES** 7€
- BEETROOT** 7€
- CHICKPEAS AND SUN-DRIED TOMATOES** **NEW** 7€

SOUP

- BEETROOT SOUP** 11€
with feta topping 7 **NEW**
- CARROT SOUP** 11€
with sweet potato, ginger and with mixed seeds topping 11
- GAZPACHO** **NEW** 10€

FIRST DISHES

- CALAMARATA** 22€
with squid sauce, cherry tomatoes, olives and capers 1,9,14 **NEW**
- SPAGHETTI A VONGOLE** 24€
chitarra spaghetti with clams 1,9,14 **NEW**
Bottarga supplement +3€
- MILK RISOTTO** 24€
with king prawns, bottarga and lemon zest 2,4,7,9 **NEW**
- RAVIOLI ALLA NORMA** 19€
with eggplant and smoked scamorza 1,7,9
- PINK RISOTTO** 17€
beetroot risotto with toasted almonds and lime zest 7,8,9
- ORECCHIETTE** 17€
with yellow datterino tomato sauce and burrata cream topping 1,7,9

ICONIC

- CURRY CHICKEN** 19€
served with black rice and sautéed zucchini with mint
- THE BURGER** 19€
turmeric bun, beef patty, caramelized onion, mixed greens, tomato, smoked scamorza and basil vegan mayo.
Served with roasted potatoes. 1,6,7
Try it also in a vegan version with a legumeat patty and avocado 1,6
- VEGAN MEATBALLS** 17€
legumeat balls with basil vegan mayo, mixed greens, marinated cabbage and tarallo crumble 1,6,9 🍷 🌱
- SICILIA SUMMER EDITION** 17€
cous cous, sautéed seasonal vegetables and diced swordfish 1,4
Try it in a gluten-free version with quinoa 17€



MAIN COURSES

- SEARED RED TUNA** 28€
in sesame crust with cherry tomatoes and arugula 4,11 🍷
- SLICED BEEF RUMP STEAK** 25€
with neapolitan-style escarole
- SEA BREAM FILLET** 24€
in zucchini crust on carrot and potato cream 4
- GRILLED SQUID** 24€
on pepper cream with grilled friggittelli peppers 14 **NEW**
- ROAST BEEF** 19€
with potatoes and its own jus **NEW**

BOWLS, SALAD & TOAST

- QUINOA BOWL** 16€
quinoa, cherry tomatoes, feta, hummus, marinated cabbage, tuna in olive oil, taggiasca olives and mixed seeds 4,7,11 🍷
- PROTEIN SALAD** 16€
mixed greens, legume meatballs, avocado, julienned carrots, cherry tomatoes, hummus and mixed seeds 1,9,11 **NEW** 🍷 🍷
- MEDITERRANEAN SALAD** 15€
mixed greens, cherry tomatoes, zucchini, feta cubes, taggiasca olives, avocado, boiled egg and mixed seeds 3,7,11 🍷 🍷
- SPELT BOWL** 15€
spelt, low-temperature cooked chicken, cherry tomatoes, marinated cabbage, avocado, basil vegan mayo and sliced almond topping 1,6,8
- AVO TOAST** 15€
multigrain bread, avocado in two textures, smoked tuna, boiled egg and lemon zest 1,3,4
- VEGAN TOAST** 13€
multigrain bread, chickpea hummus, grilled zucchini and arugula dressed with balsamic vinegar 1,11 **NEW** 🌱

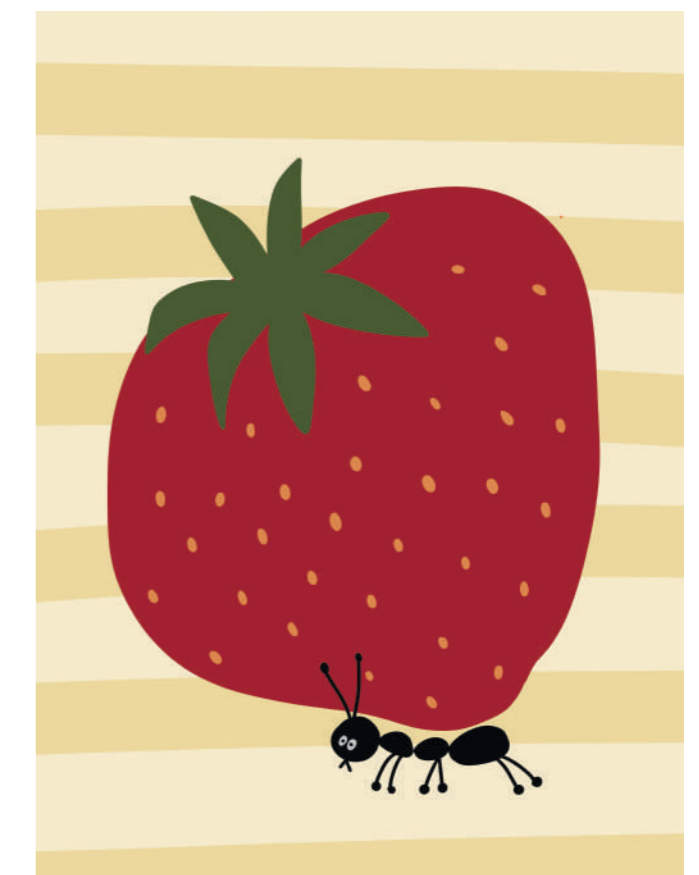
SIDE DISHES

- NEAPOLITAN-STYLE ESCAROLE** 8€
- ROASTED POTATOES** 7€
- MIXED SALAD** 6€
- MARINATED CABBAGE** 6€
- SAUTÉED ZUCCHINI WITH MINT** 6€
- FENNEL SALAD WITH CITRUS DRESSING** 6€



FRUIT & DESSERTS

- NEAPOLITAN-STYLE ESCAROLE** 7€
- TIRAMISÙ CLASSICO** 1,3,7 7€
Try it also in a red berries version
- CHOCOLATE CAKE** 1,3,7,8 7€
- CAPRESE BROWNIE** 3,7,8 🍷 7€
- CHEESECAKE** 1,7 7€
- CAKE OF THE MONTH** 7€
- BANANA BREAD** 1,3,7,8 6€
- VEGAN MIXED BERRY TART** 1 🌱 6€
- CARROT CAKE** 1 🌱 6€



This product contains this allergen

Our menu contains allergens. For details, please refer to the numbers indicated next to each dish and the legend on the last page of our menu.

Service charge : €3

