

## CRUDO & SOUP

<i>Smoked salmon tacos – spiced horseradish, cold-smoked salmon, caviar</i>	4280
<i>Octopus salad – bergamot gremolata, red onions, citrus vinaigrette</i>	4780
<i>Intimate meat moment – melting dry-aged chuck carpaccio, shaved parmesan</i>	4480
<i>Burrata – luxurious greek salad, red cipollini, kalamata, feta-labneh</i>	4980
<i>Bouillabaisse – spicy and comforting summer fish soup, cod, sweet san marzano</i>	4280

## CHIC

<i>Calamar frito, peri peri citrus mayo, green chilies</i>	5480
<i>Moules – 500 g black mussels steaming in butter and white wine – add sobrassada: 1480</i>	4980
<i>Scampi al ajillo – baby prawns toasted in garlic-chili butter – add spaghetti: 1980</i>	5980
<i>Duck gyoza – super tender 9h duck confit, hoisin, scallions</i>	4780

## FISH & STEAK (price for every 100 g)

<i>Branzino – whole fish, Italy</i>	4280
<i>Wagyu Flank 6+, Jack's Creek Farm, Australia</i>	8980
<i>Angus Rib Eye, dry-aged, Austria</i>	7280
<i>Wagyu Rib Eye 9+, Jack's Creek Farm, Australia</i>	14 980
<i>Wagyu Kagoshima A5, Japan</i>	17 980

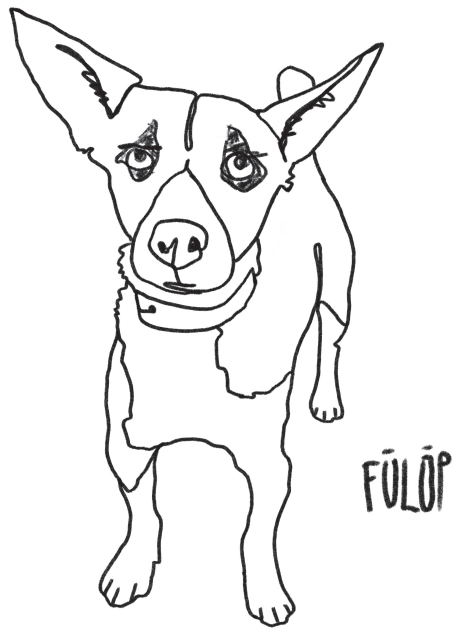
## CHARCOAL GRILL

<i>Peri-peri sweet corn, cilantro, citrus butter</i>	3980
<i>Smoked eggplant, lime tahini, jalapeno, gremolata</i>	3480
<i>Spinach leaves swirling into garlic butter, feta and parmesan</i>	3480
<i>Charcoal-roasted potatoes, citrus labneh, arabic salsa</i>	3980

## PLATES

<i>Tales of Lecsó – comforting creamy ratatouille of sun-kissed tomatoes, paprikas and sweet onions</i>	4480
<i>Lamb tortellini – heart-warming ragout melting into creamy parmesan</i>	5480
<i>Char siu – slow-roasted brisket, jus, butter mashed potatoes</i>	5780
<i>Katsu Milanese – veal chop, crunchy panko and parmesan breading, jalapeno mayo</i>	3980 / 100 g

*A 15% service charge is added to your check to benefit the entire team. Share, enjoy and kiss a lot!*



*dinner —  
dedicated to our lovely journeys  
in the south. Life is sweet, share  
your love!*