



menu

## tapas

Marinated olives	7	Homemade mushroom croquettes	7
Jumi cheese selection	12	Pan con tomate	5
Homemade ham croquettes	7	Prosciutto di Parma	9

## starters

Three kinds of sausage from Jumi (barolo, fennel, wild boar) with tomato onion jam and Flavio's focaccia	21
Pinsa Romana, scamorza, mushrooms, tomatoes and fresh basil	18
Patatas bravas & aioli	14
Beef carpaccio, capers, belper knolle, curly salad and citric vinaigrette	24/32
Lukewarm octopus salad, dried tomatoes, broad beans, olives, potatoes and lovage	24

## leafs and roots

castellan's salad, goat cheese, smoked eggplant, Kalamata olives, pomegranate	20
Beetroot tartare, ricotta, romesco sauce	19
Grilled carrots, sumac yogurt, pistachios, thyme, cumin	18
Green leaf salad, vinegar and oil	14

## seafood

Mussels, gremolata and paprika crumbs	28
Poached pike perch, ratatouille and olives	40
Whole fried sea bass, eggplant caviar, mild red mojo sauce	38

## poultry & meat

Rack of lamb with herb crust, polenta, bimi broccoli, romesco and gravy	50
Veal cheeks, mashed potatoes, young carrots and port wine sauce	45
Frango Assado, grilled chicken with salsa verde	30
Beef rib-eye steak 200g with gravy	45

## pasta & grain

Porcini risotto, belper knolle, walnut and fresh chives	32
Agnolotti al brasato, sage butter and pecorino	28
Trofie Genovese, basil pesto, potatoes and beans	26

## sides

Polenta, Swiss cream cheese	11	Grilled broccoli / romesco	8
Aroz Seco Paella	10	Spinach, garlic oil, pine nuts	8
Batatas a Murro, herbs	8	Oven celery, almonds, raisins	8
Tagliolini, olive oil, basil	9	green leaves salad, vinegar and oil	8

