

Snacks

- Olives* 6
- Sourdough and butter* 6
- Boquerones* 8.5
- Mussel escabeche, crisps* 9
- Prosciutto croquettes* 9
- Fried feta with honey and chilli* 10

Starters

- Pasta e fagioli* 12
- Grilled sardines with peppers and oregano* 14
- Todolí citrus with radicchio, mint and ricotta salata* 14
- Farinata with tomato, olives and rocket* 15
- Slow grilled carrots with labneh, pistachio and sumac* 15
- Baby artichokes and broad beans with ricotta, sourdough and mint* 16
- English asparagus with mayonnaise* 18
- Pork tonnato with anchovy* 18
- Scallop crudo with puntarelle and bottarga* 22

Mains

- Cavatelli with cavolo nero, cime di rapa and pecorino* 17
- Artichoke alla Romana with potato and tomato al forno* 21
- Tagliatelle with rabbit ragu and wild garlic* 25
- Hake with borlotti beans, fennel and salsa verde* 28
- Chicken with Prosciutto di San Daniele, spinach and coco beans* 30
- Grilled lamb chops with courgette, anchovy and rosemary* 38
- John Dory with clams, chilli and agretti* 42

To share

- Bream 600g* 55
- Turbot 600g / 900g* 70 / 95

Sides

- Chips / Greens / Radicchio salad* 8.5
- Winter tomato and onion salad* 10

Desserts and Cheese

- Cassata / Ricotta and olive oil ice cream* 8
- Amalfi lemon / Chocolate / Pursha lime sorbet* 8
- Todolí citrus* 8
- Ricotta, olive oil and almond cake with blood orange* 10
- Chocolate and kumquat choux* 12
- Panna cotta with rhubarb and almond* 12
- Tiramisu* 12
- Chocolate cremosa with Amarena cherries and crème fraîche* 14

- Ossau-Iraty with sourdough crackers* 14