



Small plates to share:

Hummus with beets, boiled egg and herbs / pita \$8

Head pork terrine with homemade pickles and saffron - honey mustard / rustic toast \$9

Foie terrine with roasted apples, pistachios / brioche \$13

Stuffed mozzarella with confit tomatoes and fresh herbs / focaccia \$11

Ricotta with preserved lemon, thyme, fresh oregano, Modena vinegar and evoo / focaccia \$10

Jamon de bellota / rustic toast and tomato \$16

Baba ghanoush, roasted peppers and olives / pita \$9

Matbucha: tomatoes, roasted red peppers, garlic and olive oil / challah \$8

Vegetables - \$7:

Brussels sprouts with preserved lemon and pimentón

Rainbow beets with honey mustard

Roasted scallions and romesco

Slow cooked eggplant with vegetable sauce and almonds

Fried cauliflower with raisins and spicy mayo

Salads:

Falafel salad: spinach, almonds, raisins, Labneh cheese and tahini-lemon dressing \$12

Greek Salad: tomato, cucumber, olives, peppers, onions, fennel, feta and tzatziki \$11

Saffron infused apple salad, with frisée, mixed greens, dried figs and goat cheese \$ 13

Study of tomato \$17

Appetizers:

Squid a la plancha, roasted peppers, romesco, crispy ham and pork belly \$ 13

Free style pasta: homemade pasta with beef oxtail stew, octopus, roasted fennel and pearl onions \$16

Risotto with duck confit and pear \$15

Bouillabaisse de Marseille \$ 17

Mousaka with venison and spicy béchamel \$ 18

Sunchoke cream with a five-minute egg, onion marmalade and seared foie \$18

Ricotta, bacon and egg yolk ravioloni with spinach, Brussels sprouts and almond sauce \$16

Salmon and scallops carpaccio with almond ice cream and tapenade \$14

Entrées:

Lamb tajine with couscous, garbanzo beans, dried plums, yogurt and mint \$28

Ossobuco stew with polenta, baby carrots, pearl onions and Brussels sprouts \$27

Wild boar goulash with orzo, spinach gnocchi, celery root, and roasted pepper \$26

Chicken marinated in Syrian spices with lentils and wild rice, dates and lemon gravy \$24

Filet mignon with a thousand-layer potato cake, wild mushrooms and mustard \$32

Hake with fisherman sauce, oysters, farro and cauliflower \$25

Serrano ham and Monkfish roll with parsnip, roasted leeks, squid and tomato compote and pistachio ajoblanco \$26

Cod fish with pumpkin, zucchini, squash, bulgur and chives pil-pil sauce \$28

Mediterranean branzino with seasonal vegetables and lemon grass yogurt \$29

Desserts - \$11

Roasted fennel with Valencian citrus and white chocolate

Tiramisu, a classic transformed

“One Thousand and One Nights”, dates, honey, saffron, kataifi pastry, olive oil cake and rose blossom ice cream

Lavender crème brûlée, gold caramel, raspberries, and rhubarb

Chocolatissimo, a final expression of chocolate

Marble cheese “plate” V.01 with fruits & nuts