

## COFFEE BAR

Espresso	1,20 euro
Decaf espresso	1,30 euro
Barley coffee	1,50/ 2,00 euro
Cappuccino/ Americano/ Marocchino	1,50 euro (deca 1,60)
Barley coffee cappuccino/ latte macchiato	2,00 euro
Soy/ Almond cappuccino	2,00 euro
Cold coffee/ leccese (w ice and almond syrup)	2,50 euro
Shaken coffee	3,00 euro
Fresh orange juice	3,50 euro
Fruit and vegetables fresh juice	4,50 euro
Organic juice (by the bottle)	3,50/4,00 euro
Coke/ Sodas	3,00 euro
Hot tea/ Ice tea	3,50 euro
Hot chocolate	5,00 euro
Water (by the bottle 0,5 lt)	1,00/ 2,00 euro
Croissant	1,20/1,50 euro
Blundt cake/ Plumcake	3,00 euro
Slice of cake	3,50/ 5,00 euro
Homemade biscuits	1,00/ 1,50 euro
Sandwiches	3,00 euro
Stuffed focaccia	4,50 euro
Bagels	6,00 euro

## WEEKEND SPECIALS

*On Saturdays from 10 am to 12,30*

Pancakes w redfruits and maple syrup	8,00 euro
Avocado toast w poached eggs	9,00 euro
Avocado toast w smoked salmon	9,00 euro
Bread, butter and fruit jam	7,00 euro
Yogurt, fresh seasonal fruit and honey	6,00 euro
French toast w fresh seasonal fruit	8,00 euro

## FROM THE KITCHEN

- Tagliere of iberian black pork ham "patanegra" (16 euro)
- Bread, bufala soft cheese and Cetara anchovies (16 euro)
- Tagliere, our selection of artisanal cheeses and curied meats (16 euro)
- Fava beans cream with seasonal vegetables (12 euro, small 7 euro)
- Soba noodles, vegetables, peanuts, lemongrass and coriander (12 euro, small 7 euro)
- Soft egg, potatoe cream, roasted asparugus and cheese (11 euro)
- Corn Tlayuda, avocado, vegetables, confit tomatoes, Planted kebab (13 euro, small 6 euro)
- Planted pulled bbq burger, vegan mayo, tomatoe,baby leaves(12 euro)
- Wild salad, w seasonal fruit, goat cheese and cranberries (10 euro, small 6 euro)
- Shrimp tartare, passion fruit, basil, lime and pink pepper (13 euro, small 7 euro)
- Bread, creamy codfish, Sichuan pepper and caper leaves (14 euro, small 8 euro)
- Octopus salad, tamarind and lemon, quinoa, sumac and seeds (14 euro, small 8)
- Beef carpaccio, goat cheese and hazelnuts (13, euro, small 7 euro)
- Boneless chicken thigh, za' atar, yogurt, wild salad, pecan nuts and green apple (14 euro)
- Brisket burger w coleslaw and sweet red onions, served w green salad (12 euro)

*Tasting Menù : 5 tastes by chef's choice (30 euro)*

## DESSERTS

- Ricotta cheese mousse, citrus, pistachios (7 euro)
- Dark chocolate semifreddo, salted caramel, cocoa beans (7 euro)
- Lemon curd tart, berries (7 euro)
- Homemade cakes (5 euro)
- Crostata (3,50 euro)

## APERITIVO

*from 6 pm to 9 pm*

*Our aperitivo is daily fresh, made of tasty bites from our chef!*

Aperitivo served with a drink by your choice (12/14 euro)

Humus or guacamole sauce with corn tostadas (5 euro)

Green olives (2,00 euro)

## OUR SELECTIONS

*Our products comes from small farms in various italian areas, operating in full respect of animals and nature*

Tagliere of iberian black pork ham "patanegra" (16 euro)

Bread, burrata cheese and Cetara anchovies (16 euro)

Tagliere of crafted cheeses and curied meats (16 euro)

## TACOS

*from 6pm to 10.30 pm*

Our tacos are made with artisanal 100% italian corn tortillas, from "La Morenita", traditional mexican lab based in Italy

6 euro

### Al Pastor

Pulled pork, pineapple and fresh coriander

### Barbacoa de Res

Pulled beef brisket, caramelized red onion and smoked chipotle mayo

### Acapulpo

Octopus, tomatoes, coriander and habanero mayo

### Veracruz

Raw shrimp, guacamole, mint and aromatic salt

### Gringas

Guacamole, dried tomatoes and fresh cheese

### Vegano Chicano

Planted kebab, avocado and vegan spicy mayo