

## COFFEE BAR

Espresso	1,20 euro
Decaf espresso	1,30 euro
Barley coffee	1,50/ 2,00 euro
Cappuccino/ Americano/ Marocchino	1,50 euro (decaf 1,60)
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	4,00 euro
Fruit and vegetables fresh juice	5,00 euro
Organic juice (by the bottle)	3,50/4,00 euro
Coke/ Sodas	3,00 euro
Hot tea/ Ice tea	4,00 euro
Hot chocolate	5,00 euro
Water (by the bottle 0,5 lt)	1,00/ 2,00 euro
Croissant	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 spanish black pork ham "Patanegra" (18 euro)  
Our selection of artisanal cheeses and curied meats (16 euro)  
Soft artichoke, topinambur and za' atar (9 euro)  
Soft egg, asparagus, smoked cheese, fake bottarga (12 euro)  
Green legumes, artichokes, robiola cheese, grapefruit gel (12 euro, small 7 euro)  
Corn tlayuda, planted chicken, roasted vegetables, macha sauce (14 euro, small 8 euro)  
Wild salad and herbs, fruit, goat cheese, almonds (10 euro, small 7 euro)  
Crunchy shrimps, ginger, leek and lemon mayo (16 euro)  
Octopus kebab, yogurt, harissa spicy sauce (16 euro)  
Amberjack fish sashimi, glasswort, lemon, cacciatora sauce (18 euro)  
Cuttlefish and peas with tomatoe sauce (16, small, 9 euro)  
Meatballs and seasonal vegetables (14 euro)  
Tuna sauce veal sandwich with kumquat salad (16 euro)  
Beef tartare, burned tomatoe sauce, gliallina cheese, basil and pizza crumble (15 euro, small 8 euro)

Seasonal vegetables (6 euro)

*Tasting Menù: 5 tastes by chef's choice (35 euro)*

## DESSERTS

Cheesecake, mango, passion fruit, nuts crumble, red fruits (8 euro)  
Tiramisù (7 euro)  
Dark chocolate salami, blackberry caramel, whipped cream (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 (6 euro)  
Guacamole ( 5 euro)  
Hummus (5 euro)

Green olives (2 euro)

## OUR SELECTIONS

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

Tagliere of black pork ham from Spain (18 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, spicy sauce and fresh coriander

### Tinga de pollo

Planted chicken, caramelized red onion and smoked chipotle mayo

### Acapulpo

Octopus, tomatoes, coriander and habanero mayo

### Veracruz

Amberjack sashimi, herbs, lime and aromatic salt

### Gringas

Guacamole, dried tomatoes and fresh cheese

### Vegano Chicano

Planted chicken, avocado, greens and macha sauce