

summer menu

3/5 course dinner

Price for head based on personalised options
menu minimum 2person

Sample menu

Homemade dry tomato focaccia
Homemade Bread and butter
Pickles vegetables

1st COURSE

Burrata tomato sauce basil
Prawns carpaccio grilled peach basil
Tuna tataki with spicy green yogurt sauce
Boquerones en vinagre
Crispy codfish balls preserved lemon peas sauce
Popcorn monkish cheek preserved lemon mayonnaise
Scallop carpaccio pineapple water fermented habanero

2nd COURSE

Sumac Cured kohlrabi carpaccio pickled onion
Sourdough bread bruschetta
'Panzanella 'salad buffalo mozzarella
Watermelon steak radish pickle preserved lime sumac pineapple water
Sea bass carpaccio lemon vinaigrette sour cherry sauce
Mussels & clams white wine sauce

3rd COURSE

Homemade tagliatelle beef cheeks ragú
Homemade taglioni courgette lemon burrata
Homemade tagliatelle pistacchio pesto burrata
Homemade taglioni 3tomato basil

4th COURSE

Roasted chicken breast preserved lemon peppers salad
Beef fillet rosemary potato wedge
Monkfish green peas lemon sauce
King prawns xo sauce preserved lemon
Lamb carre pistacchio chimichurri
Aubergine steak pomegranate sauce

5th COURSE

Roasted pineapple coconut mousse lime passion fruit
Panna cotta pistacchio crumble blood orange
White chocolate raspberry tart

dinner will be a selection of dishes, based on your preference, budget, number of courses. Price per person, upon the option.
Will be possible to have different selection for a party larger then 6 (minimum 2guest for selection)