

# TAPAS

Cassava chips, guacamole & tzatziki sauce 1500

French fries 1400

Truffle & Parmigiano Reggiano French fries 2200

Fried cashew nuts 1800

Prawn tempura, sweet chili sauce 2000

Calamari «a la Romaine», tartar sauce 1900

Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 1900

Organic Chicken tenders, sriracha sauce 2100

Moroccan Kefta (Australian beef), white dip 2900

Ham Croquetas : Iberian Ham, bechamel sauce 2600

Iberian ham (Spain), on «pan con tomate» 2400

# POKE BOWLS

**VERY VEG** : Organic Falafel, sushi rice, radish, carrots, avocado, cucumber, cabbage, mixed Seeds , Sesame dressing 2800

**KREVET** : Lime marinated prawns, sushi rice, red onions, cabbage, cucumber, mango, pomegranate, lime Vinaigrette 2800

**SUNNY TUNA** : Marinated tuna, avocado, vermicelli, carrots, cabbage, cherry tomatoes, coriander, sesame dressing 3000

**KOKOT** : Grilled chicken, salad, vermicelli, cherry tomatoes, avocado, cucumber, cashew nuts, fried onions & Siracha Mayo 2800

# GOURMET BURGERS

**VEGETARIAN** : Potato cake, herb cream, grilled vegetable, tomato confit 1900

**CRISPY & CHIC** : Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 2900

**CLASSIC** : Australian beef, tartar sauce, onion, tomato, emmental, salad 5300

**BAKE** : Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 6300

# KIDS

Pasta Paccheri al pomodoro, basil, Parmigiano 2000

Beef Cheese Burger (Australian beef), French fries 3000

All the prices are subject to service charge 10%

# STARTERS

Vegetarian mango ceviche 1500

Crispy tomato tart, burrata (75gr), basil & honey 2700

Baramundi ceviche, leche de tigre 3500

Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2600

Tuna crudo, citrus & extra virgin olive oil, capers and piment d'Espelette 1900

Clams «mariniere» : garlic, parsley and white wine 2300

Octopus Carpaccio, citrus marinade 2600

Beef carpaccio (Australian beef), Parmigiano Reggiano 18M, pesto, salad 4900

Escargots de Bourgogne ( Burgundy X6 ) with garlic butter and parsley 2700

Homemade terrine of foie gras, mango chutney, toasted bread 7000

# MAIN-COURSES

Pasta Paccheri al pomodoro, basil, Parmigiano Reggiano, virgin olive oil 2700

Gnocchi with a creamy parmesan and truffle sauce 2100

Seafood Linguine, prawns, calamari, clams, shellfish juice 3500

Grilled Octopus with grilled lime, oregano, carrot puree with cumin, olive oil 4000

Grilled Barramundi, young vegetables, eggplant caviar, hollandaise sauce 5300

Yellowfin tuna steak, vegetables, spicy tomato jam, pol sambol, emulsion 4200

Jumbo prawn «a l'armoricaine», rouille foam, spring onions 3500

Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3100

Beef tartare (Australian beef - 150gr), French fries 6300

Beef tenderloin (Australian beef - 200gr), fried potato cake, eggplant caviar 10900

Sauce : Black pepper, Bearnaise, red wine 1500

# DESSERTS

Vanilla crème brûlée 1500

Pavlova, exotic fruits 1500

Mango Panna cotta 1500

Lemon tart and meringue 1500

Apple tart, salted caramel & vanilla ice cream 1800