



*Welcome to the South.
It is time to order an
aperitivo and enjoy life,
for la vie est belle.*

BREAD

Cypriot Pita	760
Tartine with Whipped Butter	980
Milk Bread with Maldon Salt	970

RAW BAR

Gillardeau Oysters No. 2 (1 pc.)
6800

Salmon Carpaccio
with Chimichurri Sauce
9800

Aged Beef Carpaccio
with Truffle Aioli
6800

Sea Bass Crudo
with Sun-Dried Tomatoes
and Ponzu Sauce
17900

Assorted Tartares
with Vegetable Salsa
14900



CHARCUTERIE

Bresaola	40g	5800
Pata Negra 5J	40g	26900
Lamb Ham	40g	19800

STARTERS

 Marinated Olives with Spanish Pepper and Almonds	3800
 Cheese Platter	9400
 Grand Burrata with Black Truffle	12200
Tarama with Bottarga and Crispy Vegetables	3400
Hummus with Smoked Brynza and Fresh Vegetables	4900
Moroccan Hummus with Lamb	7800
 Roasted Pepper Hummus with Sun-Dried Tomatoes	3900



- HOUSE CHEESE DAIRY



HOT APPETIZERS

 Eggplant alla Mediterranea with Stracciatella and Roti	8800
Saganaki with Fig and Black Truffle	8800
Fritto Misto with Green Onion Aioli	6700
Seared Horse Meat Tartare with French Fries	7200

SALADS

 Greek Salad with Farmhouse Feta	6900
 Green Salad with Artichokes and Aged Cheese	8800
Tabouleh with Shrimp and Calamari	7600
 Wagyu Salad with Tomatoes and Mini Romaine	12200
 Large Salad with Kamchatka Crab	21000

SOUP

Soup with Quail and Vegetable Noodles	3900
Tomato Soup with Seafood	7300
Oxtail Soup with Orzo and Vegetables	7200

MAIN COURSES

 Shrimp in Red Curry Sauce with Stracciatella	7900
Baked Crab with Potato and Egg	18600
Scallops with Foie Gras and Young Spinach	27500
Salmon in Tomato Glaze with Yogurt Sauce and Za'atar	9900
Sea Bass over Fire with Lemon Butter Sauce	17800
Grand Schnitzel with Black Truffle and Poached Egg	10900
Spicy Chicken over Fire with Burnt Lemon	9900
Pakhlava with Oxtails and Pecan Nut	9600
Rossini Steak with Foie Gras and Port Sauce	24800
Braised Lamb Shoulder with Carrot Confit	100g 4800



PASTA

Seafood Pasta
in Tomato Sauce
11400

 Paella with Striploin
and White Mushrooms
21200



Linguine with Black Truffle
and Stracciatella
11800



Paccheri with Lamb
and Smoked Feta
8900

ASADOR

Wet-Aged Horse Meat Filet Mignon	100g	6600
Wet-Aged Striploin with Port Sauce	100g	6400
Shortloin, 30 Days Dry-Aged	100g	4800
Beef Chateaubriand with Béarnaise Sauce	100g	6900
Wet-Aged Skirt Steak with Mushroom Demi-Glace	100g	6500
Ribeye, 30 Days Dry-Aged	100g	11500
Wet-Aged Cowboy Steak	100g	3500
Tomahawk Steak, 30 Days Dry-Aged	100g	5200

SIDE

 French Fries	1900
 Sweet Potato Fries	2000
Robuchon Mashed Potatoes	1900
 Fire-Roasted Vegetables with Chimichurri Sauce and Stracciatella	3800
 Fried Spinach with Greek Feta	2400



- HOUSE CHEESE DAIRY

 - TO SHARE

DESSERTS

Felicita		4200
Tiramisu Della Nonna		5100
Pistachio Coulant		5800
Le Sud		9800
Turon		4200
Grand Éclair with Hazelnut		4200
Milk cake		5600
Ílios		3800
Lemon Sorbet	50гp	1280
Mango Yuzu Sorbet	50гp	1780

IF YOU HAVE AN ALLERGY TO ANY OF THE INGREDIENTS INCLUDED IN OUR DISHES, PLEASE INFORM THE WAITER.

