



HOLIDAY

Food Menu

STARTERS & SNACKS

GEM SALAD 14€ (G,L)

Baby gem lettuce | avocado green Caesar dressing | plums | roasted walnuts | parmesan | pomegranate seeds

Add protein: chicken (L) | tiger prawns (G,L) | halloumi (G) +5€

SUMMER SALAD 17€ (G,L)

Watermelon | feta | spinach | caramelized pumpkin seeds | balsamic vinaigrette | mint

CEVICHE 13€ (M,G)

White fish | mandarin and lime | daikon | avocado cream | jalapeño | coriander

CAPRESE 14€ (VL)

Burrata | marinated cherry tomatoes | pickled shallots | sweet basil crumbs

KARAAGE 13€ (L)

Honey-soy glazed fried chicken | toasted sesame | pickles | green chili sauce

SIDES

SWEET POTATO FRIES 7€ (G,L)

Sweet potato | truffle syrup | citrus aioli

PARMESAN FRIES 7€ (G,L)

Crispy fries | sweet chili mayo | grated parmesan

FOCACCIA 7€ (L)

Sourdough focaccia | herbed cream cheese with yuzu

PINSAS

LA RIBELLE 15€ (VL)

Vodka-infused tomato sauce | fior di latte mozzarella | fresh basil | burrata | parmesan

DIABOLO 18€ (VL)

Tomato sauce | fior di latte mozzarella | salami picante | caramelized onions | parsley

DOLCE VITA 18€ (VL)

Tomato sauce | fior di latte mozzarella | arugula | prosciutto crudo | fig confit | parmesan

MARE & FUOCO 19€ (VL)

Black garlic pesto cream | fior di latte mozzarella | nduja | tiger prawns | spring onions

TROPICAL 18€ (VL)

Tomato sauce | fior di latte mozzarella | smoked ham | Castello Blue | pineapple chutney | oregano

CINQUE SENSI 18€ (VL)

Mornay sauce | fior di latte | provolone | Castello Blue | parmesan | yuzu honey

PUTTANESCA 17€ (M,V)

Tomato sauce | chili garlic | capers | olives | tomatoes | oregano & parsley

SOMETHING SWEET

SEASONAL FRUITS 9€ (M,G,V)

Fresh slices of seasonal fruits

ICE CREAM 7€ (G,L)

Vanilla ice cream | salted caramel crumbs | orange honey

SORBET 6€ (G,V)

Limoncello sorbet | fresh lemon

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