

FISH & SEAFOOD	MEDITERRANEAN TUNA SASHIMI <sup>D</sup>	€ 19,00	MEDITERRANEAN ARTICHOKE SALAD <sup>CIG V</sup>	€ 17,00	
	jalapeno olive oil / fresh mango / basil		shaved artichoke / rocket salad / tomatoes / parmesan		
	SALMON CARPACCIO CLAUDIO <sup>C D M</sup>	€ 16,00	FLAME-GRILLED CAULIFLOWER STEAK <sup>G H O V</sup>	€ 12,00	
	sour cream & mustard dressing / lemon pepper / red onion		mashed green peas / caramelised figs		
	GRILLED ATLANTIC TUNA <sup>A D P</sup>	€ 23,00	PIMIENTOS DE PADRON <sup>V</sup>	€ 12,00	
	gazpacho relish				
POPCORN SHRIMPS <sup>A C G M O R</sup>	€ 21,00	SIGARA BÖREK (6 PC) <sup>A C G V</sup>	€ 12,00		
truffle-avocado dip		turkish puff pastry sticks filled with feta cheese			
FRIED BABY SQUID <sup>A C G M O R</sup>	€ 17,00	SWEET POTATO FRIES <sup>V</sup>	€ 6,00		
lemon aioli					
GAMBAS AL AJILLO <sup>R</sup>	€ 19,00	PASTA	TRUFFLE RIGATONI <sup>A C G V</sup>	€ 21,00	
olive oil / garlic			panna sauce / fresh truffle / parmesan		
GRILLED COD <sup>D G</sup>	€ 19,00		BUFFALO MOZZARELLA GNOCCHI <sup>A C G V</sup>	€ 18,00	
aubergine tartare / harissa mint oil			in a creamy tomato-parmesan sauce		
MEAT & CO	DRY AGED RIB EYE TATAKI <sup>A C F G L M O</sup>	€ 19,00	CAPPELLACCI WITH BRAISED OXTAIL RAGU <sup>A C G L O</sup>	€ 19,00	
	truffle dressing / green asparagus		RICOTTA MEZZELUNE WITH ASPARAGUS <sup>A C G V</sup>	€ 18,00	
	JAMON IBERICO 5 JOTAS & MANCHEGO <sup>A C G L M</sup>	€ 17,00	DESSERT	HOMEMADE APRICOT DUMPLINGS <sup>A C G</sup>	€ 15,00
	KÖFTE & FLATBREAD <sup>A G</sup>	€ 16,00		DO & CO'S CHOCOLATE SURPRISE <sup>A C F G H N</sup>	€ 12,00
	turkish meatballs / mint yoghurt			fresh mango	
	MORCILLA <sup>C G L O</sup>	€ 16,00		SCHWEDENFRÜCHTE <sup>C G</sup>	€ 12,00
	spanish black pudding / poached egg / potato tempura			berries / lime / sour cream / vanilla ice cream	
CRISPY PORK BELLY <sup>C G L M O</sup>	€ 15,00	CREMA CATALANA <sup>C G</sup>		€ 9,00	
celery & horseradish salad / cole slaw		TRIPLE CHOCOLATE MOUSSE <sup>C E F G H</sup>		€ 11,00	
CROQUETAS DE JAMON (6 PC) <sup>A C F G L</sup>	€ 12,00				
CHARGRILLED DRY AGED RIB EYE <sup>O</sup>	€ 23,00	COVER	€ 4,00		
chimichurri					
VEGETABLES	GRILLED BROCCOLINI <sup>C G H O P V</sup>	€ 12,00			
	spicy chutney / roasted almonds / pecorino				
	BRAISED BABY CARROTS <sup>G O V</sup>	€ 12,00			
	honey-balsamic glaze / lemon labneh / fresh cilantro				
	ORGANIC CORN <sup>A C F G V</sup>	€ 9,00			
grilled / chervil-parmesan butter					
MEDITERRANEAN VEGETABLES <sup>O V</sup>	€ 12,00				
braised in olive oil / fresh rosemary / thyme					
SHAKSHUKA <sup>C O V</sup>	€ 12,00				
oriental aubergine & tomato ragu / poached eggs					

A-gluten containing cereals / B-crustaceans / C-egg / D-fish  
E-peanut / F-soy / G-milk / H-nuts / L-celery / M-mustard / N-sesame  
O-sulfites / P-lupins / R-molluscs

<sup>V</sup> vegetarian / <sup>V</sup> vegan

