

BISTROT MENU

12:00 - 18:00

BUILD YOUR BOWL

MEDIUM €13

1 BASE / 2 PROTEINS / 4 GREENS / 2 SAUCES /
2 TOPPING

LARGE €15

1 BASE / 3 PROTEINS / 4 GREENS / 2 SAUCES /
2 TOPPING

CHOOSE YOUR BASE

- WHITE RICE
- SALAD

CHOOSE YOUR PROTEIN (EXTRA +€2)

- SALMON (RAW OR COOKED)
- TUNA (RAW OR COOKED)
- COOKED PRAWN
- OCTOPUS
- GRILLED CHICKEN

CHOOSE YOUR 4 GREENS (EXTRA +€0.50)

- CUCUMBER
- OLIVE
- CARROT
- CORN
- TOMATOES
- CARAMELIZED ONION
- CRISPY ONION
- BOILED EGGS
- GRILLED ZUCCHINI
- AVOCADO (EXTRA +€1)

CHOOSE YOUR 2 SAUCES (EXTRA +€0.50)

- SOY SAUCE
- TERIYAKI SAUCE
- EXTRA VIRGIN OLIVE OIL
- MAYONNAISE
- CHILLI OIL

CHOOSE YOUR 2 TOPPING (EXTRA +€0.50)

- TOASTED SESAME
- TOASTED ALMOND FLAKES
- PHILADELPHIA

APERITIF BITES

- Oyster each €3.50
- French fries €4.50
- Assorted tramezzini (subject to availability) €3.50

STARTERS

- Octopus salad €16.00
- Fried prawns €15.00
- Catalan-style prawns €14.00

DESSERTS

- House tiramisu €7.00
- Nutella cup (2 scoops fiordilatte gelato, Nutella, whipped cream, hazelnut crumble and chocolate coulis) €7.00
- Pistachio cup (2 scoops fiordilatte gelato, organic pistachio cream, whipped cream and pistachio crumble) €7.00
- Lemon sorbet €4.00
- Fruit (subject to availability)

SANDWICHES

(SANDWICH + FRIES = +€3)

- **Siviglia** €14.50
Grilled octopus, spinach, cherry tomatoes, guanciale and lime mayonnaise
- **Carloforte** €14.50
Tuna tartare, avocado, cherry tomatoes, caramelized onions and Taggiasca olive mayonnaise
- **Argentina** €13.50
Grilled prawns, zucchini, cherry tomatoes, burrata and basil mayonnaise
- **Dublino** €12.50
Beef burger, Sardinian provola, green sauce, guanciale, salad and house mayonnaise
- **Veggie** €12.50
Vegetable caponata, Sardinian provola and house mayonnaise
- **Gluten free** on request
Choose your preferred gluten-free burger option

Cover charge: €1.50 per person dining.