



APÉRO

TRIO OF ANTIPASTI

140,000

OUR TAKE ON 3 MEDITERRANEAN CLASSIC DIPS, GREAT
FOR SHARING:

HUMMUS - CHICK PEA, TAHINI, LEMON JUICE, GARLIC AND OLIVE OIL

BABA GHANOUSH - EGGPLANT, TAHINI, LEMON JUICE, GARLIC AND
OLIVE OIL

KTIPITI - FETA, GREEK YOGURT, ROASTED RED BELL PEPPER, PIMENT,
GARLIC AND OLIVE OIL

SOCCA NICOISE

90,000

TRADITIONAL APPETIZER FROM THE SOUTH OF FRANCE,
SOCCA IS A CREPE MADE FROM CHICK PEA, FLOUR, OLIVE
OIL, SALT AND PEPPER

CHARCUTERIE BOARD

320,000

CHEESE BOARD

310,000

CHEESE & CHARCUTERIE BOARD BOARD

380,000

SMALL PLATES

PUMPKIN FLOWER BEIGNETS

110,000

SERVED WITH LIGHT TOMATO SAUCE À LA PROVENÇAL

CROQUETAS - SPINACH

110,000

SPINACH AND PARMESAN, SERVED WITH
GARLIC AIOLI

CROQUETAS - CHORIZO

140,000

CHORIZO AND PARMESAN, SERVED WITH
GARLIC AIOLI

TORTILLAS DE PATATAS ESPAGNOLE

80,000

TRADITIONAL SPANISH POTATO OMELETTE SERVED
WITH SERRANO HAM

ZUCCHINI FRITTAS

80,000

CRISPY LITTLE ZUCCHINI CAKES SERVED WITH RICOTTA
CHEESE

PATATAS BRAVAS

60,000

FRENCH FRIES SERVED WITH GARLIC AIOLI

DUO OF BRUSCHETTA

135,000

CLASSIC TOMATO, PESTO, AND RICOTTA, WITH DRIED,
CURED MULLET ROE/BOTTERGA
AND

CLASSIC TOMATO AND PESTO, WITH MARINATED
ANCHOVIES IN OIL



BIG PLATES

ITALIAN MEATBALLS

180,000

SERVED IN A RICH TOMATO SAUCE, AND SERVED WITH BREAD

DAUBE PROVENÇAL WITH PARMESAN GNOCCHI

280,000

SLOW COOKED BEEF STEW, SERVED WITH PARMESAN PAN SEARED GNOCCHI

ENCORNETS FARCIS À LA NICOISE WITH ZUCCHINI FRITTAS

270,000

STUFFED CALAMARI SERVED IN A TOMATO SAUCE À LA PROVENÇAL, WITH CRISPY LITTLE ZUCCHINI FRITTAS

CRAB, RICOTTA, AND PARSLEY RAVIOLI

290,000

SERVED OVER A RICH BISQUE

RAGU TAGLIATELLE

190,000

FRESH TAGLIATELLE WITH RAGU

THE STEAK

490,000

PAN SEARED 250G AUS TOP GRADE, FREE RANGE RIBEYE STEAK SERVED WITH A CHIMICHURRI SAUCE AND OUR HOUSE FRIES

SWEET TOOTH

PAIN PERDU

110,000

CARAMELIZED FRENCH TOAST, ROASTED PINEAPPLE, FLAMBÉ WITH RUM, WITH RUM RAISIN ICE CREAM

AFFOGATO

90,000

VANILLA OR CHOCOLATE, SERVED WITH AN ESPRESSO