

oljo

*dinner*MENU

B R E A D

Bread, olive oil, marinated olives, burned butter (for 2 persons)

R A W

Tuna tartare with fava, crispy capers, smoked olive oil

Seabream Ceviche with greek salad flavors

Sliced Seabass with citrus truffle dressing

Smoked Tuna slices with caramelized onions and spicy vinaigrette

Beef carpaccio, truffle and balsamic cream, graviera cheese

S T A R T E R S

Flat bread with truffle ricotta and guanciale

Tarama, fennel and toasted bread

Spicy Crispy squid

Smoked eggplant on charcoal with tahini sauce, crispy quinoa, extra virgin olive oil

Grilled avocado with vegetable salsa and feta with coriander pesto

Crispy chicken bites, florinis pepper sauce

S A L A D S

Burrata, smoked cherry tomatoes, prosciutto di Parma

Beetroot salad with sesame sauce and walnuts

Chickpeas salad, sun dried tomatoes, avocado and smoked paprika dressing

Green salad with citrus sesame sauce, cucumber, green apple

P A S T A & R I S O T T O

Pappardelle with duck, truffle ragu

Linguine with tiger prawns and avocado

Risotto zucchini and pine nuts

FROM THE SEA

Grilled octopus, creamy fava and aged balsamic vinegar

Grilled prawns, lemon, green chili sauce

Gopa and Seabream on the grill

Fish of the day with wild greens and lemon olive oil sauce, per kg

FROM THE LAND

Chicken fillet with spices, smoked yogurt and burned tomato relish

Half roasted Chicken with Lemon thyme jus

Lamb chops with spicy glaze and eggplant sauce

Slow cooked pork chops rack

Beef tenderloin with sweet sesame sauce, served with homemade truffle chips

Flank steak (250kg)

Rib-eye steak prime (330kg)

Chateaubriand (500gr)

Flame grilled rib eye on the bone (1kg)

VEGETABLES

Grilled baby broccoli, florinis pepper sauce and almonds

Asparagus with parmesan sauce

Okra with tomato sauce and feta cheese

Sweet potato on the grill with thyme butter and sunflower seeds

Selection of mushrooms with garlic butter

Sweet corn with green chili butter

Home-made truffle chips

Fried potatoes

D E S S E R T S

White chocolate, greek yogurt cream served with cherry sweet spoon,
passion fruit ice cream

Chocolate fondant with vanilla ice cream and caramel sauce

Baked cheesecake with blackberry sorbet

Orange pie with lemon and basil sorbet