

The inspiration of our snacks comes from the warmer areas around the Mediterranean Sea. In size, they are perfect to take in one bite. A good advice is to take in many, share around the table and don't forget that snacks taste better eating it with your hands!

### Snacks

Focaccia with <i>baba ganoush</i>	35-
Olives in za'atar	35-
Marcona almonds	45-
Spicy chips of rice and sesame with <i>labneh</i> , <i>Baharat</i>	45-
Deep fried polenta with chanterelle	55-
Lentil falafel with lactic acid fermented wax beans	50-
<i>Tahini</i> and beetroot tartar with feta	50-
2 oysters with feferoni and lemon	60-
Deep fried <i>morcilla</i> with pimenton and quince	55-
<i>N'duja</i> croquet with pickled zucchini	55-
Octopus skewer with <i>chermoula</i> and crunchy chickpeas	65-
Deep fried cod cheeks with spicy youghurt	85-
Langoustine with <i>pane grattato</i> and parsley- and garlic butter	80-
Coppa, Italian cured pork	65-
Fennel salami, Italy	55-
Gruyere, Swiss hard cheese, cowmilk	65-
Monte Enebro, Spanish goat cheese	60-
Cheese of the day	60-

### Chef's selection of 5snacks

Minimum 2 persons

135:-/person

Pan fried ricotta gnocchi and Tuscan kale with steamed broccoli, lemon sauce and roasted harissa hazelnuts	195-
Baked cod loin, lemon marinated celeriac, white beans in browned crawfish butter and crispy herb bread	255-
Grilled lamb steak on skewer, roasted cauliflower, grilled pepper, whipped feta cheese and crunchy chili oil	225-
Grilled King oyster mushrooms on skewer, roasted cauliflower, grilled pepper, whipped feta cheese and crunchy chili oil	225-
Grilled rib eye with <i>patatas arrugadas</i> , brussel sprouts in grilled leek vinaigrette and <i>romesco sauce</i>	295-
<b>Sweets</b>	
Luke warm chocolate cake, meringue, blackcurrants and fennel cream	85-
Ceylon cinnamon ice cream with baked apple, roasted hazelnuts and caramelized bread	85-
Walnuts in dark chocolate	45-

### Menu Spisa

Spicy chips of rice and sesame with *labneh*, *Baharat*  
 Octopus skewer with *chermoula* and crunchy chickpeas  
*Tahini* and beetroot tartar with feta  
*N'duja* croquet with pickled zucchini

Coppa

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Grilled King oyster mushrooms or lamb steak on skewer,  
 roasted cauliflower,  
 grilled pepper, whipped feta cheese and crunchy chili oil

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Ceylon cinnamon ice cream with baked apple, roasted hazelnuts and  
 caramelized bread

375-