MENU 1/10

SNACKS

Foccacia *Sourdough focaccia with whipped butter* 55
Olives *Mixed olives in homemade marinade* 45
Almonds *Salted and smoked almonds* 45

CANNED FISH

Portuguese Sardines *Canned fish with focaccia, guindillas and aioli* 105
Mussels in Escabeche *Canned fish with focaccia, guindillas and aioli* 145
Baby Squid in Olive Oil *Canned fish with focaccia, guindillas and aioli* 135
Boquerones Marinated in Apple Cider *Canned fish with focaccia, guindillas and aioli* 115

SEAFOOD

Tuna tartare *Red tuna, yuzu, red chili, onion, cherry tomatoes* 130

MEAT

Pasta al Bolognese *Rigatoni, 24 hour slow cooked ox & pork meat, marrow, seasonal vegetables, tomato, and wine 170* ***"Add truffle 45"***
Tartare di Lilo *Handcut beef tenderloin, dashi mayo, pickled mushrooms, mushroom powder, grilled panko* 145 ***"Add truffle 45"***

VEGETARIAN

Padrons *Grilled padron peppers with green tabasco, smoked salt, olive oil and lime zest* 95
Burrata *Burrata di stracciatella, olive oil, salt and pepper 110*
Patatas Bravas *Fried potatoes with bravas sauce and aioli 100*
Tomato Salad *Danish tomatoes, cucumber, onion, peppers, basil* 110 **"Add Burrata"** 45
Pasta al Tartufo *Orecchiette in brown butter and parmesan sauce, mushrooms and topped with freshly black truffle* 170
Cheese Plate Three *aged cheeses with fig & sichuan pepper compot* 110

KIDS

Pasta *Ask for options* 90
Fried Potatoes w. Mayo 65

SWEET

Tiramisu *Ladyfingers biscuit, mascarpone, coffee liqueur, amaretto, cacao 95*

GRILLED PANINI SANDWICH

Ham & Cheese w. truffle Panini *Gouda, prosciutto cotto, truffle* 95
Mortadella di Burrata Panini *Pistachio pesto, tomato, rocket* 95
Kimchi Cheese Panini *Goma dressing, gouda* 95
Tuna Melt Panini *Jalapenos, dill, gouda, tomato, rocket* 95

3 COURSE MENU

300,- pr. person

Tuna tartare
Pasta al Bolognese ***"add truffle 45"***
Tiramisu

3 COURSE MENU VEGETARIAN
300,- pr. person

Tomato salad
Pasta al Tartufo
Tiramisu

WINE PAIRING

3 GLASSES

300,- per person