

TAPAS

- Cassava chips, guacamole & tzatziki sauce 1400
- French fries 1400
- Truffle & Parmigiano Reggiano French fries 2000
- Fried cashew nuts 1900
- Prawn tempura, sweet chili sauce 2300
- Calamari «a la Romaine», tartar sauce 1700
- Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 1900
- Organic Chicken tenders, sriracha sauce 2100
- Moroccan Kefta (Australian beef), white dip 2800
- Ham Croquetas : Iberian ham, bechamel sauce 2200
- Mini Truffle Croque-Monsieur, ham, bechamel sauce and emmental (4 pcs) 2800
- Iberian ham (Spain), on «pan con tomate» 2600

POKE BOWL

- VERY VEG** : Organic Falafel, sushi rice, radish, carrots, avocado, cucumber, cabbage, mixed Seeds , Sesame dressing 3200
- KREVET** : Lime marinated prawns, sushi rice, red onions, cabbage, cucumber, mango, pomegranate, lime Vinaigrette 3200
- SUNNY TUNA** : Marinated tuna, avocado, vermicelli, carrots, cabbage, cherry tomatoes, coriander, chia seeds. sesame dressing 3800
- KOKOT** : Grilled chicken, salad, vermicelli, cherry tomatoes, avocado, cucumber, cashew nuts, fried onions & Sriracha Mayo 3000

GOURMET BURGERS

- VEGETARIAN** : Potato cake, herb cream, grilled vegetable, tomato confit 2000
- CRISPY & CHIC** : Organic Crispy Chicken, spicy mayonnaise, tomato, emmental, salad 2950
- CLASSIC** : 100% Australian beef, tartar sauce, onion, tomato, emmental, salad 5700
- BAKE** : 100% Australian beef, spicy sauce, bacon, tomato, onion, emmental, salad 6700

KIDS

- Pasta Paccheri «Rummo» al pomodoro, basil, Parmigiano 1950
- Beef Cheese Burger (Australian beef), French fries 3300

STARTERS

- Roasted pumpkin, eggplant hummus, goats cheese, coriander, pomegranate 2200
- Crispy tomato tart, creamy burrata (75gr), basil & acacia honey 3000
- Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2600
- Octopus Carpaccio, citrus marinade, piment d’Espelette 2900
- Crab ravioli (local crab), leek fondue, crab bisque 3800
- Escargots de Bourgogne (Burgundy X6) with garlic butter and parsley 3000
- Beef carpaccio (Australian beef), Parmigiano Reggiano (18 months), pesto, salad 5300

MAIN-COURSES

- Gnocchi, grilled mushrooms with a creamy parmesan and truffle sauce 2900
- Pasta Paccheri «Rummo» al pomodoro, burrata (75gr), basil, virgin olive oil 3600
- Prawns & calamari Linguine «Rummo», shellfish juice 3900
- Grilled Octopus with grilled lime, oregano, carrot puree with cumin, olive oil 3800
- Baked Mahi-Mahi in banana leaf, vegetables, curry leaves & coconut milk 3800
- Sole fish « Meuniere », vegetables, grilled leeks 5100
- Grilled Barramundi, young vegetables, eggplant caviar, virgin sauce 5700
- Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3500
- Beef tartare (Australian beef - 150gr), French fries or organic green salad 6950
- Beef tenderloin (Australian beef A+ - 200gr), fried potato cake, eggplant caviar 9900
- Sauce : Black pepper, Bearnaise or red wine 1000

DESSERTS

- Vanilla crème brûlée 1500
- Mango Panna cotta 1500
- Lemon tart and meringue 1500
- Pavlova, exotic fruits, vanilla cream 1500
- French chocolate mousse 1500