

TAPAS

- Cassava chips, guacamole & tzatziki sauce 1500
- French fries 1200
- Truffle & Parmigiano Reggiano French fries 2100
- Falafel, tzatziki sauce 1800
- Arancini, spicy tomato sauce 2400
- Garlic Shrimp and Calamari (Camarón y Calamar Ajoso) 1900
- Anchovy (Italy), avocado tartare, sun dried tomatoes on baguette toast 1900
- Organic Chicken tenders, sriracha sauce 2000
- Moroccan Kefta (Australian beef), white dip 2800
- Iberian ham Croquetas 2700
- Mini Truffle Croque-Monsieur, ham, bechamel sauce and emmental (4 pcs) 2800
- Iberian ham on «pan con tomate» 2300

POKE BOWL

- VERY VEG** : Organic Falafel, sushi rice, radish, carrots, avocado, cucumber, cabbage, mixed Seeds , Sesame dressing 3300
- KREVET** : Lime marinated prawns, sushi rice, red onions, cabbage, cucumber, mango, pomegranate, lime Vinaigrette 3500
- 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

BURGERS

FRENCH FRIES OR SALAD

- VEGETARIAN** : Potato cake, herb cream, grilled vegetable, tomato confit 2400
- CRISPY & CHIC** : Organic Crispy Chicken, spicy mayonnaise, tomato, cheese, salad 2600
- CLASSIC** : 100% Australian beef, tartar sauce, onion, tomato, cheese, salad 5300
- BAKE** : 100% Australian beef, spicy sauce, bacon, tomato, onion, cheese, salad 6200

KIDS

- Pasta Paccheri «Rummo» al pomodoro, basil, Parmigiano 2100
- Beef Cheese Burger (Australian beef), French fries 3200

STARTERS

- Roasted pumpkin, eggplant hummus, goats cheese, coriander, pomegranate 2800
- Crispy tomato tart, creamy burrata (75gr), basil & acacia honey 3200
- Tuna tartare, sundried tomatoes, coriander, avocado guacamole 2900
- Octopus Carpaccio, citrus marinade, piment d’Espelette 2400
- Crab ravioli (local crab), leek fondue, crab bisque 3800
- Escargots de Bourgogne (Burgundy X6) with garlic butter and parsley 2900
- Beef carpaccio (Australian beef), Parmigiano Reggiano (18 months), pesto, salad 5100

MAIN-COURSES

- Homemade gnocchi, grilled mushrooms, creamy parmesan and truffle sauce 2600
- Pasta paccheri «Rummo» al pomodoro, burrata (75gr), basil, virgin olive oil 3600
- Prawns & calamari Linguine «Rummo», shellfish juice 3900
- Lobster risotto (Signature), Parmesan tuile (Fresh local lobster 450 gr) 12500
- Grilled octopus with grilled lime, oregano, carrot puree with cumin, olive oil 3800
- Baked Mahi-Mahi in banana leaf, vegetables, curry leaves & coconut milk 4000
- Sole fish « Meuniere » (whole), vegetables, grilled leeks 5300
- Grilled Barramundi, young vegetables, eggplant caviar, virgin sauce 5900
- Linguine carbonara «Rummo», bacon, egg yolk & Parmigiano Reggiano 4500
- Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3700
- Beef tartare (Australian beef - 150gr), French fries or organic green salad 6700
- Beef tenderloin (Australian beef A+ - 200gr), fried potato cake, eggplant caviar 11000
- Sauce : Black pepper, bearnaise or red wine

DESSERTS

- Vanilla crème brûlée 1500
- Mango Panna cotta 1500
- Lemon tart and meringue 1500
- Pavlova, exotic fruits, vanilla cream 1500
- Chocolate mousse (imported dark chocolate 72%) 1500

All the prices are subject to service charge 10%