

TAPAS

- Truffle & Parmigiano Reggiano French fries 2100
- Falafel, tzatziki sauce 1900
- Garlic shrimp & calamari (Camarón y Calamar Ajoso) 1900
- Grilled octopus skewers, smoked paprika & oregano, garlic butter (3 pcs) 1900
- Anchovy (Italy), avocado tartare, sun-dried tomatoes on baguette toast 2100
- Organic Chicken tenders, sriracha sauce 2200
- Moroccan Kefta (Australian beef), white dip 2800
- Iberian ham Croquetas 2700
- Mini Truffle Croque-Monsieur, ham, béchamel sauce and emmental (4 pcs) 2900
- Iberian ham on pan con tomate 2300

POKE BOWL

- VERY VEG : Organic falafel, sushi rice, radish, carrots, avocado, cucumber, cabbage, mixed seeds , sesame dressing 3100
- KREVET : Lime marinated prawns, sushi rice, red onions, cabbage, cucumber, mango, pomegranate, passion fruit vinaigrette 3100
- SUNNY TUNA : Marinated tuna, avocado, vermicelli, carrots, cabbage, cherry tomatoes, coriander, chia seeds. sesame dressing 3100
- KOKOT : Grilled chicken, salad, vermicelli, cherry tomatoes, avocado, cucumber, cashew nuts, fried onions & Sriracha mayo 3100

BURGERS

FRENCH FRIES OR SALAD

- VEGETARIAN : Potato cake, herb cream, grilled vegetable, tomato confit 2200
- CRISPY & CHIC : Organic crispy chicken, spicy mayonnaise, tomato, cheese, salad 2600
- CLASSIC : 100% Australian beef, house 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, goat’s cheese, coriander, pomegranate 2900
- Crispy tomato tart, creamy burrata (75 g), basil & acacia honey 3200
- Tuna tartare, sun-dried tomatoes, coriander, avocado guacamole 2900
- Octopus carpaccio, citrus marinade, piment d’Espelette 2500
- Crab ravioli (local crab), leek fondue, crab bisque 3800
- Escargots de Bourgogne (Burgundy – 6 pcs) with garlic butter and parsley 3000
- Beef carpaccio (Australian beef), Parmigiano Reggiano (18 months), pesto, salad 5100

MAIN COURSES

- Homemade gnocchi, grilled mushrooms, creamy Parmesan and truffle sauce 2600
- Paccheri “Rummo” al pomodoro, burrata (75gr), basil, virgin olive oil 3600
- Linguine with prawns & calamari “Rummo”, shellfish juice 4100
- Grilled octopus with grilled lime, oregano, carrot purée with cumin, olive oil 3800
- Seared red tuna steak, grilled polenta, spicy tomato jam, crispy fried leeks 4500
- Baked Mahi-Mahi in banana leaf, vegetables, curry leaves & coconut milk 4100
- Sole fish « Meunière » (whole fish), vegetables, grilled leeks 5400
- Linguine carbonara «Rummo», bacon, egg yolk & Parmigiano Reggiano 3900
- Stuffed chicken with mushrooms & olives, mashed potatoes, red wine sauce 3700
- Lamb shank confit (Australian lamb) with Mediterranean flavors, mashed potatoes 7800
- Beef tenderloin (Australian beef A+ - 200 g), fried potato cake, eggplant caviar 11000
- Sauce : Black pepper, béarnaise or red wine

DESSERTS

- Vanilla Crème Brûlée 1700
- Panna Cotta, Mango Coulis 1700
- Lemon Tart, Italian Meringue 1700
- Pavlova, Exotic Fruits, Vanilla Cream 1700
- Chocolate Mousse (Imported Dark Chocolate 72%) 1700