

# SUMMER

Menù Spoon Restaurant

## TAPAS

— start 18:00 —

### CAMARON

Shrimp tacos with red cabbage salad, avocado and ginger mayo

### GRIEGA

Marinated salmon tacos with greek salad and guacamole

### ALICI

Spicy anchovy pie

### MACHERO

Empanadas with strips of beef tomato and soy sauce

### FUEGO

Paprika marinated shrimps sauteed with parsley

### CUCHARA

Crispy salmon croquettes with spicy sauce

### LECHE

Black bread crouton with buffalo stracciatella, anchovies and cherry tomato

### PATAPICA

Potato au gratin with cheese and spicy paprika

### PATAPENO

Baked potato cooked on the grill with mozzarella and jalapeno

## SUSHI

Tuna and salmon tartare marinated with ginger mayo

Uramaki roll with argentinian prawns, salmon, cucumbers mayo, avocado and black sesame

Seabass sashimi marinated in lime, extra virgin olive oil and Maldom salt

## SALADS

CRUSTACEA: raw prawns and shrimps, corn salad, pistachio creamy pesto, basil, mint and daikon curls

SEA: mussels, clams, squids, celery, carrots and cherry tomato

Tuna ceviche marinated in lemon, spices and avocado cream

## HOME MADE

Black spaghetti with prawns on yellow cherry tomato cream

Ravioli with sheep ricotta filling on a basil-scented tomato coulis

Tagliatella with wild clams lime-scented

## VEGGY

Wholegrain summer-style fusilli with feta, dried cherry tomatoes and cubes of eggplant

AMAZZONICA: iceberg salad, avocado, maracuja, papaya, melon and carambola in citrus fruit emulsion

Vegetables wok with stracciatella di bufala (Italian cheese)

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## SPOONTINO

— after 23:00 —

Try our HOME MADE 7 grains bread slice served with the best gourmet ingredients from meat tartare to fish carpaccio and the best selection for vegetarians

### OCTOPUS

Grilled octopus with cherry tomatoes and potato cream (7 grains bread)

### ITALIAN

Buffalo stracciatella, anchovies in extra virgin olive oil, cherry tomatoes and fresh basil (curcuma bread)

### SALMON

Marinated salmon, eggplant cream and dried tomatoes (curcuma bread)

### FASSONA MEAT

Fassona beef tartare, champignon mushroom julienne and grana padano shavings (7 grains bread)

### TUNA

Tuna with oil and lemon emulsion in avocado sauce (curcuma bread)

## GRILL COOKING

Squid and corn grilled on green salad leaves, pinenuts, mango cubes, cherry tomatoes and green apple

Grilled prawns with pineapple, vegetables and fresh avocado

MEDITERRANEA: Swordfish, prawns, tuna, calamari and seabass fillet

Skewer Barbecue (salmon, cod, squids, tuna, shrimps and vegetables) with avocado and oyster sauce

## COOKED FISH

Tuna Tataki with black&white sesame crust

Slightly cooked marinated salmon with greek sauce

Mussels and clams sauté with lime and fresh basil

## CRISPY FISH

Swordfish slice with chives sauce

SPOON CRISPY

Deep fried squids, prawns and anchovies with battered vegetables

## FISH & FRUIT

Grilled octopus with mint-scented watermelon

Prawns in crudité with pineapple and lime carpaccio

Tuna carpaccio with pink pepper and fresh citrus fruits

Water 3,00 € / Service charge 2,00 €

SOME INGREDIENTS MAY BE FRESH OR FROZEN ACCORDING TO MARKET AVAILABILITY. FEEL FREE TO ASK US FOR THE FRESHEST SELECTION. FOR LIST OF ALLERGENS PLEASE ASK A MEMBER OF STAFF.

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