

A

C

jatz ala room 10	6
baloney sandwich	6
three beans, horseradish, mint	16
grilled spigarello, hazelnut vinaigrette	16
semi dried tomatoes, whipped tofu, oregano	18
stracciatella, strawberry, tarragon, avruga	24
grilled calamari, pancetta, scallions	24
carpaccio 'tonnato'	24

carrot escabeche	10
red cabbage, sesame	10

linguine, black garlic, burnt chilli	16
maltagliati, white kimchi, fennel	22
vegetable lasagna, dashi béchamel	22
spelt malloreddus, king browns, walnuts	22
spaghetti, spanner crab, garlic butter	26
fettuccine, prawn bolognese	26
macaroni, pigs head, egg yolk	24

crush me menu 65 per person

M

E

10% surcharge for groups of 6 and more
1.5% surcharge for all credit card payments

A

C

baked apple, 'novello' evoo ice cream	12
coconut rice cream, white chocolate	12
potato ice cream, grapefruit, smoked yoghurt	12

chateau lestignac ugni blanc '14	13
el maestro pedro ximénez	12
heiwa yuzushu	15
dokan umeshu	14

tea craft tea	6.5
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golden peony (white); green apple, apricot
autumnal sencha (green); macadamia, cold springs
chamomile OG; marigold, chrysanthemum, honey
dong ding (oolong); cassia bark, spice, orchard
dian mun (red); toffee, rum, cedar

single origin roasters coffee	3.5
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M

E

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