

# EASTER 2024

## 31st March



### FIRST COURSE

#### SEAFOOD SALAD

Wild Shrimp, Octopus, Calamari, Potato,  
Local Cherry Tomato, Citrus Dressing, Parsley

#### WAHOO EASTER TIRADITO

Limoncello Marinated Wahoo, Leche de Tigre,  
Fried Shallot, Capers Cracker, Citrus Wedge

#### AGUA TORTA PASQUALINA

Brisées Dough, Egg, Parma Ham, Caramelized Onion,  
Spinach, Parmigiano Reggiano

#### PORK BELLY

Slow Cooked Niman Ranch Pork Belly, Fennel Salad,  
Sweet & Sour Sauce, Criollita

#### BARLEY SALAD

Barley, Olives, Pickel Onion, Cucumber, Local Tomato,  
Roasted Peppers, Avocado Dressing

### INTERMEZZO

#### CAVATELLI CACIO & PEPE

Homemade Semolina Pasta, Pecorino Romano,  
Hand Crushed Peppers Mix, Szechuan Pepper Tuille

### MAINS

*choise of*

#### CORDERO A LA BRASA

Lamb Duo, Cilantro & Parsley Sauce,  
Quinoa Salad, Lima Beans, Dried Vegetables.

#### RANA PESCATRICE

Seared Monk Fish, Pistacchio Crust, Sauttee Artichokes

### DESSERT

#### PASTIERA NAPOLETANA

Pre-Cooked Wheat ( Grano Cotto),  
Vanilla Custard, Ricotta, Orange



80 PER PERSON

125 INCLUDING SELECTED COCKTAILS AND BUBBLES