

A la Carte Breakfast

Two Eggs Any Style 20.00

Choice of two eggs any style served with hash brown, slow-roasted tomato and sautéed mushrooms

Eggs Benedict 35.00

Poached egg on rye bread served with hollandaise sauce, bacon or smoked salmon

Brioche French Toast 30.00

Triple toast dip in milk, cinnamon and eggs, served with caster sugar and maple syrup

American Breakfast 55.00

Choice of two eggs any style served with bacon, porridge or cereal

Arabic Breakfast 50.00

Shakshuka eggs served with Arabic bread, foul madame and cold mezzeh

Healthy Breakfast 55.00

Egg white omelet or poached eggs served with toast, yoghurt and a fresh fruit platter

Sides 10.00

Grilled mushrooms

Herb-roasted vine tomatoes

Chicken sausages, crispy

Veal bacon

Baked beans

Hash browns

Tapas, Pinchos & Mezédes

Queso Manchego and Jamon Serrano (Contains Pork) Iberic pork ham served on toasted rustic bread, bell pepper and manchego cheese	40.00
Pinchito Moruno Small grilled skewers of lamb meat and vegetable typical from Andalusia	30.00
Ensalada de Pimientos Rojos Roast bell pepper salad	15.00
Tortillas de Batatas potato and onion tortillas	15.00
Gazpacho Cold soup of pepper, cucumber, garlic and onion served with toasted bread	15.00
Patatas Bravas roasted potato cubes with rosemary, garlic and tossed with spicy tomato sauce	15.00
Anchoas Marinada Marinated anchovies with lemon, garlic, mint and evoo	15.00

Albondigas meat ball served with spicy tomato sauce, capers and black olives	40.00
Spanakópita fresh spinach, leeks, chard, onion, feta cheese pie baked on pastry dough	20.00
Hommos bil Lahme hommos with meat sautéed in fats and fried pine seeds	35.00
Eggplant Makdous stuffed baby eggplant in walnuts, chili and olive oil	15.00
Mini Chicken Mussakhan Sauté chicken in olive oil, onion, pine seeds and rolled in tannour bread	20.00
Baby Marrow Moutabel Steamed marrow mixed with tahina, labneh and lemon juice	15.00

Starters

Rice, Potato and Mussels Tajedda 40.00

Salentinian traditional appetizer made with baked Pie of Rice, potato, black mussels and cherry tomato

Poulpe a la Méditerranée 50.00

Octopus shaves dressed with citronette, heart of celery, capers berries, sundried tomato and rocket leaves

Moussaka 50.00

Layered Pie of Aubergines, ground lamb, potato, tomato gratinated with béchamel sauce and cheese

Burrata Sanguedolce (Signature Dish) 65.00

Typical cheese from Apulia, South Italy, stuffed with fresh cream of milk served on a bed of Heritage tomatoes, extra virgin olive oil, fresh crushed black pepper and basil leaves

Selection of Charcuterie and Aged Cheese (Contains Pork) 65.00

With homemade Pickle and Fruit mustard

Salads

Mediterraneo 55.00

Wild Rocket, cherry tomatoes,
Buffalo mozzarella, capers, tuna and green olives

Octopus & Potato 45.00

Octopus and potato salad dressed
with carrot, celery, garlic, lemon, evoo and parsley

Greek Salad 45.00

Romaine lettuce, tomato roma, feta,
bell pepper, cucumber, onion, kalamata olives
and oregano

Giardiniera, Manchego and Rocket 55.00

leaves

Medley of homemade pickled vegetable served with
manchego cheese shaves, cherry tomatoes, capers,
olives, and rocket leaves

Soup

Lentil Soup 35.00

Cumin Flavored Lentil Soup with
Arabic Bread Crouton and Fresh Lemon

Seafood Soup (S) 50.00

Served with toasted rustic bread

White Beans and Potato Soup (V) 35.00

Served with focaccia bread
and raw extra virgin olive oil “Robusto”

Pasta

Garganelli Salsiccia, Porcini e Finocchietto Selvatico (Contain Pork)	70.00
Homemade pasta sautéed in a pork sausage and porcini mushroom ragout, wild fennel seed and smoked scamorza	
Gnocchi alla Sorrentina (V)	45.00
Potato dumpling tossed in a fresh tomato sauce, mozzarella cheese and fresh basil	
Rigatoni alla Norma (V)	50.00
Traditional Sicilian dish, with Rigatoni pasta, fried eggplant cube, fresh tomato sauce and dry ricotta cheese	
Trofie al Pesto Genovese (N)	40.00
Homemade trofie pasta tossed in a basil, Extra virgin olive oil, pinenut, garlic, pecorino and parmigiano cheese pesto, potato and beans	
Scialatielli allo Scoglio (S)	65.00
Neapolitan typical recipe with homemade pasta, mix seafood, thyme, parsley and cherry tomato	
Risotto alla Pescatora (S)	70.00
Seafood risotto with octopus, cuttlefish, calamari, prawns, mussels, tomato diced and fresh chopped thyme	

Paella

*Served in the original Paellera - Min. 2 portion-
Time taken: 30 Minutes*

Paella Valenciana (S)	90.00
Traditional Paella from Valencia, with “bomba” rice, saffron, prawns, calamari, chicken, mussels, bell pepper, artichokes, zucchini, tomato, black beans and fava beans	
Vegetarian (V)	145.00
With “bomba” rice, saffron, bell pepper, zucchini, tomato, eggplant, artichokes, white and black beans	

Main course

Moroccan Tagine (N)	65.00
Moroccan slow-cooked lamb, dry prunes and vegetables served in the Authentic Tagine	
Tuna loin, Caponatina (Signature dish)	95.00
Seared tuna loin with fennel seeds, eggplant caponatina and Carpaccio of Artichokes	
Tagliata of Beef, Salsa Verde, Pumpkin Velloutè	90.00
Sliced Grill Beef tenderloin served with a generous dollop of green salsa and pumpkin velloutè	
Chicken Casserole	45.00
With a rich North-African flavors and spices	
Il Branzino in Crosta di Patate e spinaci	90.00
Baked Sea bass fillet with thin crust of potato on a bed of sautéed baby spinach and candied cherry tomato	
Calamari Ripieni, Taggiasche and Potato (S)	65.00
Baked stuffed Calamari in white wine jus, taggiasche olives and crashed potato pie	

Pizza

Margherita	45.00
Fresh tomato sauce, mozzarella and basil	
Bufalotta (V)	55.00
Tomato sauce, buffalo mozzarella, cherry tomatoes, rocket leaves and basil	
Capricciosa (Contains Pork)	60.00
Tomato, Mozzarella, cooked pork ham, egg, button mushrooms, artichokes, black olives and anchovies	
Pepperoni	50.00
Tomato, mozzarella, spicy pepperoni salami	
Ortolano (V)	55.00
Vegetable pizza with grilled aubergine, zucchini, bell peppers, mushrooms, black olives and \ cherry tomato	
Quattro Formaggi (V)	55.00
Four cheese pizza with mozzarella, gorgonzola, smoked scamorsa and grana cheese	
Alla Pescatora (S)	60.00
Seafood pizza with calamari, prawns and mussels	
Sfilatino Ferrarese (Contain Pork)	65.00
Pizza dough sandwich filled with melted mozzarella cheese, Parma ham, rocket leaves, roman tomato and mayonnaise	

Dessert

Crema Catalana Espresso. 35.00

Vanilla ice-cream generously topped with Catalan custard and flamed cane sugar

Cumin's Mighli and Ghoriba Biscuits (N) 30.00

Custard of Rice flour and cumin served with Moroccan biscuits

Fruit on the Rock 35.00

Seasonal fruit platter served on ice rock

Churros with Dipping Sauces 35.00

Crispy fried choux pastry dusted in cinnamon sugar with flue de sel chocolate Sauce, raspberry coulis and vanilla anglais

Zaytoun Gelato and Sorbet Selection 20.00

(Please ask your waiter for today's selection)