

LUNCH & DINNER

MENU

ITALIAN SOUL COOKING USING
LOCAL AND SICILIAN INGREDIENTS
AND OTHER MEDITERRANEAN
STAPLE PRODUCTS FOR THAT
GREAT FUSION DINING EXPERIENCE

ROOFTOP

SWIM, EAT & DRINK

UOLARE

LAMB ARANCINI €14

LAMB RAGOUT | PARMESAN CHEESE |
TOMATO | ONION & RAISIN CHUTNEY

CONTAINS – EGGS, DAIRY, GLUTEN, SOY, CELERY,
SULPHITES, LUPIN

SEARED SCALLOPS €22

PAN FRIED SCALLOPS | CRISPY CURED
PORK CHEEKS | APPLE TEXTURES |
OLIVE POWDER

GF CONTAINS – DAIRY, MOLLUSCS, CELERY

OCTOPUS & AUBERGINES €15

GRILLED OCTOPUS | SMOKED EGG
PLANT | BUFFALO MOZZARELLA SAUCE
| TOMATO BEIGNET

CONTAINS – DAIRY, MOLLUSCS, GLUTEN,
CELERY, SULPHITES

MUSSEL SAUTE €17

FRESH MUSSELS | WHITE WINE | BLACK
PEPPER | LEMON ZEST | PARSLEY |
GARLIC FOCACCIA

CONTAINS – MOLLUSCS, FISH, GLUTEN,
SULPHITES, LUPIN

MEAGRE & PRAWN €24

LOCAL PRAWNS | MEAGRE |
STRACCIATELLA CHEESE | PISTACHIO
| MANDARIN GEL | HEIRLOOM TOMATO |
CHILLI OIL

GF CONTAINS – TREE NUTS, DAIRY,
CRUSTACEANS, FISH

MUSHROOM GALETTE €13

PUFF PASTRY | MUSHROOM TEXTURE |
BURRATA | HAZELNUT CRUMBLE

V CONTAINS – TREE NUTS, EGGS, DAIRY,
GLUTEN, LUPIN

VEAL CARPACCIO €16

VEAL | PECORINO ROMANO CHEESE |
GINGER AND MUSTARD VINAIGRETTE |
GRAPE CHUTNEY | ROCKET LEAVES

GF CONTAINS – DAIRY, SULPHITES, MUSTARD

Small Bites

NDUJA SAUSAGE €13

BUCATINI | NDUJA SAUSAGE |
TOMATO FONDUE | GARLIC | BUFFALO
MOZZARELLA SAUCE | PARSLEY

CONTAINS – DAIRY, GLUTEN, CELERY, SULPHITES,
LUPIN

CARBONARA €16

SPAGHETTI GRAGNANO IGT | EGG YOLKS
| CURED PORK CHEEKS | PECORINO
ROMANO CHEESE | PEPPER

CONTAINS – EGGS, DAIRY, GLUTEN, CELERY, LUPIN

BOTTARGA & CLAMS €19

LINGUINE GRAGNANO IGT | FRESH
CLAMS | BOTTARGA | TURNIP TOPS |
GARLIC | CHILLI | PARSLEY

CONTAINS – MOLLUSCS, FISH, GLUTEN, CELERY,
SULPHITES, LUPIN

RED MULLET & SQUID €18

SPAGHETTI GRAGNANO IGT | RED
MULLET FILLETS | SAMBUCA | SQUID |
CHERRY TOMATOES | GARLIC | CHILLI |
HERBS

CONTAINS – MOLLUSCS, FISH, GLUTEN, CELERY,
SULPHITES, LUPIN

RISOTTO SCAMPI €21

ACQUERELLO RISOTTO | PRAWNS |
BISQUE | LEEK AND GINGER PURÉE
| PRESERVED LEMON | MARINATED
LANGOUSTINE

GF CONTAINS – DAIRY, CRUSTACEANS, FISH,
CELERY, SULPHITES

**OYSTER MUSHROOM & TOFU
RISOTTO €16**

ACQUERELLO RISOTTO | OYSTER
MUSHROOMS | TOFU CRUMBLE |
PISTACHIOS

GF CONTAINS – TREE NUTS, DAIRY, SOY, SULPHITES

*TOFU MAY BE REPLACED WITH BURRATA CHEESE
SAUCE | CONTAINS - LACTOSE

ALL PASTA AND RICE DISHES MAY BE SERVED AS A
MAIN COURSE FOR AN ADDITIONAL €5

**STRACCIATELLA FATTOUSH €13**

STRACCIATELLA CHEESE | CUCUMBER
| PEPPERS | OLIVES | TOMATO PULP |
SPINACH | MINI PITA

V CONTAINS - DAIRY, GLUTEN, LUPIN

CRISPY CHICKEN €17

CHICKEN | BEETROOT | MANGO |
SUNFLOWER SEEDS | HONEY AND
MUSTARD DRESSING | FETA CHEESE |
CHICORY LEAVES

CONTAINS - DAIRY, GLUTEN, SULPHITES,
MUSTARD, LUPIN

SPECK & MELON €16

SPECK | MELON | ANISETTE | ROCKET
SALAD | BALSAMIC REDUCTION |
CONFIT TOMATOES | CANDIED
CASHEW NUTS

GF CONTAINS - TREE NUTS, CELERY,
SULPHITES, MUSTARD

SEA - MAIN COURSES

FRESH FISH FROM OUR DAILY CATCH € MARKET PRICE

COOKED TO YOUR CHOICE FROM ANY OF THE BELOW METHODS: CASSEROLE COOKED | POACHED IN A CHERRY TOMATO, BASIL & ONION BROTH | GRILLED | SEARED WITH ONION, TOMATO, GARLIC & PARSLEY

LOBSTER [PER 100G] €13

POACHED & GRILLED | TOMATO CONCASSE | ONION AND GARLIC | OLIVE OIL | CHILLI | PINE NUTS | PARSLEY

GF CONTAINS - TREE NUTS, CRUSTACEANS

OVEN BAKED TURBOT €33

TURBOT FILLET | POTATO CRUST | OLIVES | TOMATOES | OREGANO | COMPRESSED GEM | ZUCCHINI AND BASIL PURÉE

GF CONTAINS - FISH

OCTOPUS & CALAMARI €30

FRENCH BEANS | CHORIZO | POTATOES | ANCHOVY POWDER

GF CONTAINS - MOLLUSCS, FISH, CELERY, MUSTARD

FRESH CRUDI

OYSTERS GILLEARDEAU GRADE II [PER PIECE] €6

PASSION FRUIT DRESSING | POMEGRANATE SEEDS

GF CONTAINS - CRUSTACEANS

LOCAL SCARLET PRAWNS [PER PIECE] €8

LIME | CHIVES

GF CONTAINS - CRUSTACEANS

SCALLOPS IN SHELL [PER PIECE] €7

APRICOT GEL | WAKAME SEEDS

GF CONTAINS - MOLLUSCS

LANGOUSTINE [PER PIECE] €5

CORIANDER | LEMON

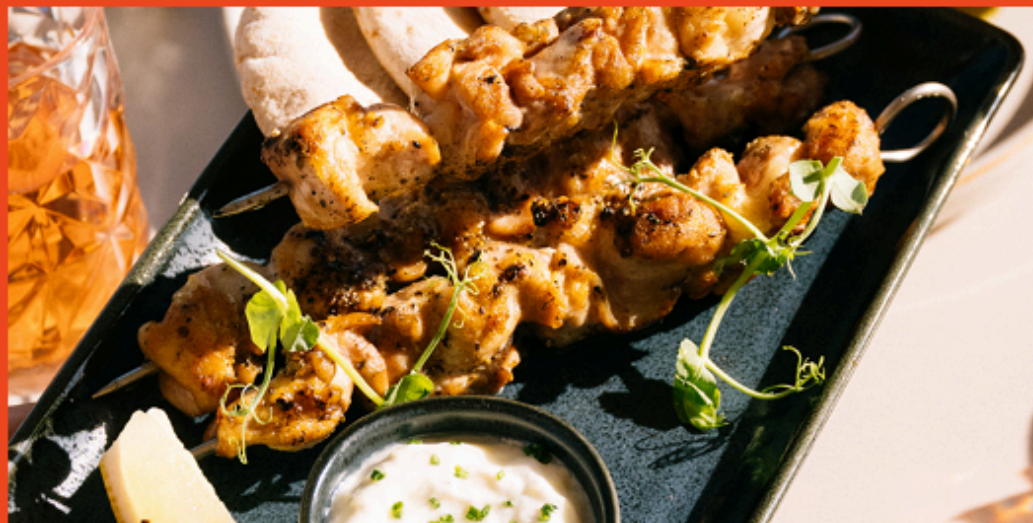
GF CONTAINS - CRUSTACEANS

LOCAL TUNA [PER 100 GRMS] €6.5

SWEET & SOUR RED ONION | MANDARIN GEL

GF CONTAINS - FISH, SULPHITES

Main Act

**CHICKEN SOUVLAKI €26**

CHICKEN THIGHS | GARLIC | LEMON |
OREGANO | TZATZIKI SAUCE |
PITA BREAD

CONTAINS - DAIRY, GLUTEN, LUPIN

**GRILLED T-BONE
[PER 100 GRMS] €11**

FIORENTINA BEEF STEAK | ASPARAGUS
TIPS | CHIMICHURRI SAUCE

GF

ANGUS BEEF FLANK €29.5

BEEF FLANK | PEPPERED ROCKET
SALAD | PARMESAN CHEESE SHAVINGS
| CONFIT TOMATOES | HERB SAUCE

GF CONTAINS - DAIRY

DUO OF BARBARY DUCK €27

CONFIT LEG | PAN SEARED BREAST |
MANGO AND PINEAPPLE | SPINACH |
PORT AND STAR ANISE JUS

GF CONTAINS - DAIRY, SULPHITES

**ARGENTINIAN
GRAIN FED RIB-EYE €35**

RIB EYE OF BEEF | WILD MUSHROOMS
| CRISPY KALE | PARSNIP AND GINGER
PURÉE | BABY LEEKS

GF CONTAINS - DAIRY

**PLANT BASED
LAMB SKEWERS €25**

PITA BREAD | TOMATO & ONION SALSA |
HUMMUS | CORIANDER

V, VE CONTAINS - SESAME, GLUTEN, SOY

SIDES

CRUSHED POTATO SALAD €4

PARSLEY | LEMON | GARLIC | OLIVE OIL

GF, V, VE**CURLY FRIES €4**

PAPRIKA | GARLIC | BLACK PEPPER

V, VE**FRESH SALAD €3.5**MIX LETTUCE | OLIVES | FRESH ONIONS
| BALSAMIC VINEGAR | CHERRY
TOMATOES | RADISH**GF, V, VE** CONTAINS – SULPHITES, MUSTARD**ROASTED NEW POTATOES €3.5**THYME | ONIONS | OLIVE OIL |
GARLIC CONFIT**GF, V, VE****CAPSICUM CONFIT & FETA €5.5**CAPSICUMS | THYME OIL | FETA
CRUMBLE | PUMPKIN SEEDS**GF, V** CONTAINS – DAIRY**ASPARAGUS €7.5**LEMON DRESSING | CHIVES |
SUNFLOWER SEEDS**GF, V, VE**

SAUCES

CHIMICHURRI SAUCE €3OREGANO | OLIVE OIL | PARSLEY |
GARLIC | LEMON | CHILLI**GF, V, VE****WILD MUSHROOM SAUCE €3**

FRESH CREAM | RED WINE JUS

V CONTAINS – DAIRY, CELERY, SULPHITES**CHIMICHURRI SAUCE €3**OREGANO | OLIVE OIL | PARSLEY |
GARLIC | LEMON | CHILLI**GF, V, VE****TZATZIKI SAUCE €3**GREEK YOGURT | CUCUMBER | GARLIC |
OLIVE OIL | LEMON JUICE | MINT**GF, V** CONTAINS – DAIRY**PINK PEPPERCORN SAUCE €3**FRESH CREAM | BUTTER | SHALLOTS |
RED WINE JUS | FRESH HERBS**GF, V** CONTAINS – DAIRY, CELERY, SULPHITES**SAFFRON VELOUTÉ €4**VEGETABLE BROTH | BUTTER | FRESH
CREAM | WHITE WINE**GF, V** CONTAINS – DAIRY, CELERY, SULPHITES

APERICENA MENU



BITES

APRICENA MENU

BEEF FLANK SOURDOUGH* €6.50

BEEF FLANK | ARTISAN SOURDOUGH
| CHIMICHURRI | SPICY MAYO | CRISPY
ONION

CONTAINS – EGGS, DAIRY, SESAME, GLUTEN, SOY,
SULPHITES, LUPIN

PRAWN & BURRATA SOURDOUGH* €7.00

LOCAL RAW PRAWN | ARTISAN
SOURDOUGH | CHERRY TOMATOES |
BURRATA CHEESE | PISTACHIOS

CONTAINS – NUTS, DAIRY, CRUSTACEANS, GLUTEN,
LUPIN

AUBERGINE & ONION SOURDOUGH* €6.00

SMOKED AUBERGINE | ARTISAN
SOURDOUGH | RED ONION RELISH | TOFU
CRUMBLE

V, VE CONTAINS – GLUTEN, SOY, SULPHITES, LUPIN

DUCK BAO BUN* €7.00

PULLED DUCK | ORANGE & TOMATO
RELISH | HOISIN SAUCE | SPRING ONIONS
| CARROTS

CONTAINS – DAIRY, SESAME, GLUTEN, SOY,
SULPHITES, LUPIN

VEAL ARAYES* €7.50

VEAL RAGOUT | SAGE | GARLIC | PITA
BREAD | PRUNE CHUTNEY

CONTAINS – GLUTEN, CELERY, SULPHITES, LUPIN

PARMIGIANA FRITTER*** €10.00

EGGPLANT | BASIL | PARMESAN CHEESE |
PANKO BREADCRUMBS | HERB EMULSION

V CONTAINS – EGGS, DAIRY, GLUTEN, CELERY,
SULPHITES, LUPIN

DEEP FRIED CALAMARI & PRAWNS*** €15.50

CALAMARI | PANDALUS PRAWNS |
PRESERVED LEMON | CHIVE MAYO

CONTAINS – EGGS, MOLLUSCS, CRUSTACEANS,
GLUTEN

SEARED SCALLOPS** €7.00

PAN FRIED SCALLOPS | CRISPY
GUANCIALE | APPLE TEXTURES | OLIVE
POWDER

CONTAINS – MOLLUSCS, CELERY, SULPHITES

OCTOPUS TENTACLES** €7.50

GRILLED OCTOPUS TENTACLES | MANGO
& PINEAPPLE | SPRING ONION | FRESH
CHILI

CONTAINS – MOLLUSCS, SULPHITES

KILO MUSSEL POT*** €17.00

FRESH MUSSELS | WHITE WINE SAUCE |
BLACK PEPPER | LEMON ZEST | PARSLEY

CONTAINS – MOLLUSCS, FISH, GLUTEN, SULPHITES,
LUPIN

CHICKEN SOUVLAKI* €8.50

CHICKEN BREAST | GARLIC | LEMON
| OREGANO | TZATZIKI SAUCE | PITA
BREAD

CONTAINS – DAIRY, GLUTEN, LUPIN

BEEF SKEWER* €11.00

MUSHROOM VARIATIONS | TERIYAKI
MARINATE | CRISPY ONIONS | KALE |
JERK DIPPING SAUCE

CONTAINS – SESAME, GLUTEN, SOY

LAMB SKEWER* €8.50

PLANT BASED LAMB | PITA BREAD |
TOMATO & ONION SALSA | HUMMUS |
CORIANDER

V, VE CONTAINS – SESAME, GLUTEN, SOY

BEEF SLIDER* €8.00

BEEF PATTY | CHEDDAR CHEESE | RAW
ONION | GHERKINS | GARLIC BUTTER

CONTAINS – EGGS, DAIRY, GLUTEN, CELERY,
SULPHITES, MUSTARD, LUPIN

PRAWN & GROUPE SLIDER* €7.50

PRAWN & GROUPE PATTY | ROCKET
LEAVES | TOMATO CHUTNEY |
CORIANDER & LIME MAYO

CONTAINS – EGGS, DAIRY, CRUSTACEANS, FISH,
GLUTEN, SULPHITES, LUPIN

CURLY FRIES* €6.00

CRISPY GUANCIALE | PECORINO SNOW |
DIJON MUSTARD & HONEY SAUCE

CONTAINS – EGGS, DAIRY, TRACES OF GLUTEN,
CELERY, MUSTARD, SULPHITES

CONFIT CAPSICUM & FETA €5.50

CAPSICUMS | THYME OIL | FETA
CRUMBLE | PUMPKIN SEEDS

GF, V CONTAINS – DAIRY

*Sunset starts
with snacks.*

*ONE PIECE | ** TWO PIECES | *** TO SHARE BY 2

V = VEGETARIAN | VE = VEGAN | GF = GLUTEN FREE

DESSERT & ICE CREAM MENU

*A sweet
treat*



ROOFTOP

SWIM, EAT & DRINK

VOLO

TIRAMISU €7.5

SAVOIARDI BISCUITS | MASCARPONE |
COFFEE GANACHE | BRETON BISCUIT

V CONTAINS – GLUTEN, DAIRY, EGGS [MAY CONTAIN
TRACES OF NUTS]

STRAWBERRY CHEESECAKE €8

STRAWBERRY COMPOTE | STRAWBERRY
GANACHE | CREAM CHEESE | BRETON
BISCUIT

V CONTAINS – GLUTEN, DAIRY, EGGS [MAY CONTAIN
TRACES OF NUTS]

CHOCOLATE BISCUIT €8

DARK CHOCOLATE MOUSSE |
CHOCOLATE BRETON | ORANGE CARPET
| CHOCOLATE ROCKS

V CONTAINS – GLUTEN, DAIRY, EGGS [MAY CONTAIN
TRACES OF NUTS]

CASSATA €8.5

RICOTTA CHEESE | CANDIED FRUIT
| WHITE CHOCOLATE GANACHE |
LIMONCELLO SAUCE | BRETON BISCUIT

V CONTAINS – TREE NUTS, GLUTEN, DAIRY, EGGS

GIANDUJA BACI BISCUIT €8.5

HAZELNUT MOUSSE | HAZELNUT CAKE |
WHITE CHOCOLATE GANACHE | BRETON
BISCUIT

V CONTAINS – TREE NUTS, GLUTEN, EGGS, DAIRY

**BANANA & CHOCOLATE
HAZELNUT CAKE €7.5**

BANANA MOUSSE | HAZELNUT
POWDER | 75% DARK CHOCOLATE |
GLUTEN FREE BISCUIT

GF, V, VE CONTAINS – TREE NUTS

ICE-CREAM & SORBET

1 SCOOP €3.5

2 SCOOPS €5

3 SCOOPS €6.5

FLAVOURS:

50% CHOCOLATE ICE-CREAM

MADAGASCAR VANILLA ICE-CREAM

SALTY CARAMEL ICE-CREAM

STRAWBERRY ICE-CREAM

LEMON SORBET

MELON SORBET

STRAWBERRY SORBET

Sweet Treats

