

MONDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Bruschetta Trio   

Gambas al Ajillo 

Salade Niçoise

Octopus and potato salad

Spaghetti Carbonara 

Melanzane alla Parmigiana   

Chicken Diavola

Grilled grouper filet

Bouillabaisse de Marseille  

Ice cream selection

Fresh Seasonal Fruits

Dulce de leche Mousse  

Affogato al caffè

DINNER

Kindly **select 3 dishes**
from our menu

 Caprese Salad

 Pork & Shrimp spring rolls

Salade Niçoise

 Gambas al Ajillo

 Classic Hamburger

  Mediterranean Veggie

 Tagliatelle alla Bolognese

  Bouillabaisse de Marseille

Fish & Chips

Sea Bass “Acqua Pazza”

Ice cream selection

Fresh Seasonal Fruits

  Dulce de leche Mousse

Affogato al caffè

 Classic Tiramisu

Basil panna cotta

 Vegetarian  Shellfish  Peanut  Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit
salad or ice cream

Our dishes are freshly prepared in kitchens that handle allergens. Should you have specific allergies, dietary requirements or concerns, we will be delighted to assist. Simply speak to our team to create a bespoke culinary experience based on your exacting needs



TUESDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Gazpacho  
Carpaccio di manzo
Caesar Salad 
Pork & Shrimp spring rolls 

Pizza Margherita 
Fish & Chips
Tagliatelle alla Bolognese 
Classic Hamburger 
Sea Bass "Acqua Pazza"

Ice cream selection
Fresh Seasonal Fruits
Dulce de leche Mousse  
Affogato al caffè

DINNER

Kindly **select 3 dishes**
from our menu

   Bruschetta Trio
Quinoa Bowl with Avocado
 Caprese Salad
Octopus and potato salad
Salade Niçoise

  Pizza Quattro Formaggi
Chicken Diavola
Grilled grouper filet
   Melanzane alla Parmigiana
 Seafood Paella
   Mezze maniche all' Arrabbiata

Ice cream selection
Fresh Seasonal Fruits
  Dulce de leche Mousse
Affogato al caffè
 Classic Tiramisu
Basil panna cotta

 Vegetarian  Shellfish  Peanut  Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit
salad or ice cream

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WEDNESDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Greek Salad 🌿
Octopus and potato salad
Bruschetta Trio 🌿 🥥 🌾
Quinoa Bowl with Avocado

Mezze maniche all' Arrabbiata
Classic Hamburger 🌿
Chicken Diavola
Grilled grouper filet
Melanzane alla Parmigiana 🌿 🥥 🌾

Ice cream selection
Fresh Seasonal Fruits
Dulce de leche Mousse 🌿 🥥
Affogato al caffe

DINNER

Kindly **select 3 dishes**
from our menu

🌿 Greek Salad
Carpaccio di manzo
🦞 Pork & Shrimp spring rolls
Salade Niçoise
🌿 🥥 🌾 Bruschetta Trio

🌿 🌾 Pizza Mediterranean Veggie
🌾 Spaghetti Carbonara
🌿 🌾 Pizza Margherita
🦞 Seafood risotto
Fish & Chips
🦞 🌾 Bouillabaisse de Marseille

Ice cream selection
Fresh Seasonal Fruits
🌿 🥥 Dulce de leche Mousse
Affogato al caffe
🌾 Classic Tiramisu
Basil panna cotta

🌿 Vegetarian 🦞 Shellfish 🥥 Peanut 🌾 Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit
salad or ice cream

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THURSDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Bruschetta Trio   

Carpaccio di manzo

Gazpacho  

Caesar Salad 

Spaghetti Carbonara 

Pizza Margherita 

Fish & Chips

Classic Hamburger 

Tagliatelle alla Bolognese 

Ice cream selection

Fresh Seasonal Fruits

Dulce de leche Mousse  

Affogato al caffè

DINNER

Kindly **select 3 dishes**
from our menu

  Gazpacho

Quinoa Bowl with Avocado

 Caprese Salad

Octopus and potato salad

 Gambas al Ajillo

 Seafood Paella

Grilled grouper filet

Mezze maniche all' Arrabbiata

  Linguine alle Vongole

Chicken Diavola

Sea Bass "Acqua Pazza"

Ice cream selection

Fresh Seasonal Fruits

  Dulce de leche Mousse

Affogato al caffè

 Classic Tiramisu

Basil panna cotta

 Vegetarian  Shellfish  Peanut  Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit
salad or ice cream

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FRIDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Gazpacho 
Quinoa Bowl with Avocado
Caprese Salad 
Octopus and potato salad

Fish & Chips
Chicken Diavola
Melanzane alla Parmigiana 
Pizza Mediterranean Veggie 
Tagliatelle alla Bolognese 

Ice cream selection
Fresh Seasonal Fruits
Dulce de leche Mousse 
Affogato al caffe

DINNER

Kindly **select 3 dishes**
from our menu

Carpaccio di manzo
 Gazpacho
Salade Niçoise
 Caprese Salad
 Bruschetta Trio

 Pizza Quattro Formaggi
Grilled grouper filet
 Spaghetti Carbonara
 Seafood Paella
 Bouillabaisse de Marseille
Mezze maniche all' Arrabbiata

Ice cream selection
Fresh Seasonal Fruits
 Dulce de leche Mousse
Affogato al caffe
 Classic Tiramisu
Basil panna cotta

 Vegetarian  Shellfish  Peanut  Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit salad
or ice cream

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SATURDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Salade Niçoise
Carpaccio di manzo
Greek Salad 🌿
Bruschetta Trio 🌿🥥🌾

Grilled grouper filet
Linguine alle Vongole 🦪🌾
Grilled grouper filet
Classic Hamburger 🌿
Mezze maniche all' Arrabbiata

Ice cream selection
Fresh Seasonal Fruits
Dulce de leche Mousse 🌿🥥
Affogato al caffè

DINNER

Kindly **select 3 dishes**
from our menu

Salade Niçoise
🌿🥥🌾 Bruschetta Trio
Octopus and potato salad
🌿 Greek Salad
🌿🌾 Gazpacho

🌾 Classic Hamburger
🦪 Seafood risotto
🌿🥥🌾 Melanzane alla Parmigiana
🦪🌾 Bouillabaisse de Marseille
Fish & Chips
🌿🌾 Pizza Mediterranean Veggie

Ice cream selection
Fresh Seasonal Fruits
🌿🥥 Dulce de leche Mousse
Affogato al caffè
🌿 Classic Tiramisu
Basil panna cotta

🌿 Vegetarian 🦪 Shellfish 🥥 Peanut 🌾 Gluten

Children under 5 years old: Complimentary from the children menu
Children 6–11 years old: One main course with a choice of fruit salad
or ice cream

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SUNDAY MENU

LUNCH

Kindly **select 2 dishes**
from our menu

Octopus and potato salad
Greek Salad 🌿
Salade Niçoise
Quinoa Bowl with Avocado

Melanzane alla Parmigiana 🌿 🥥 🌾
Tagliatelle alla Bolognese 🌾
Pizza Quattro Formaggi 🌿 🌾
Linguine alle Vongole 🐚 🌾
Sea Bass "Acqua Pazza"

Ice cream selection
Fresh Seasonal Fruits
Dulce de leche Mousse 🌿 🥥
Affogato al caffè

DINNER

Kindly **select 3 dishes**
from our menu

Quinoa Bowl with Avocado
Carpaccio di manzo
🐚 Gambas al Ajillo
🌿 🌾 Gazpacho
🌿 🥥 🌾 Bruschetta Trio

🐚 Seafood Paella
🐚 🌾 Linguine alle Vongole
Grilled grouper filet
🌾 Spaghetti Carbonara
Chicken Diavola
🌿 🌾 Pizza Margherita

Ice cream selection
Fresh Seasonal Fruits
🌿 🥥 Dulce de leche Mousse
Affogato al caffè
🌾 Classic Tiramisu
Basil panna cotta

🌿 Vegetarian 🐚 Shellfish 🥥 Peanut 🌾 Gluten

Children under 5 years old: Complimentary from the children menu

Children 6–11 years old: One main course with a choice of fruit salad
or ice cream

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