

ENGLISH MENU

STARTERS

Sweet-and-sour vegetable caponata with aubergines, Sicilian style	€15.90
Fried goat-cheese bites (4 pcs) 100% D.O. El Hierro, with hot pepper sauce and cactus honey	€16.90
Cauliflower balls (4 pcs) with lentil hummus cream and Grandma's secret	€15.50
Prawn tartare cheesecake scented with citrus, on a crunchy base, with avocado cream and fresh cheese	€17.90
Chickpea panelle with serrano ham, served with lemon and basil sauces	€16.90

FISH

Fresh tuna fillet with sweet-and-sour red onions and toasted almonds, Grandma's secret	€25.50
Breaded swordfish on a bed of aubergine caponata	€27.50
Crunchy fresh octopus tentacle with fresh burrata, breaded zucchini, sun-dried tomatoes and green pesto	€27.90

MEAT

Oven-baked Iberian pork shank with its cooking jus, potato purée and asparagus	€28.90
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HOMEMADE PASTA

Pasta Carbonara with guanciale	€19.90
Spaghetti with caramelised chillies "La Pasión"	€17.90
Ravioli stuffed with meat, with Bolognese ragù	€22.90
Tagliolini with Bronte pistachio cream, fresh burrata and prawn tartare scented with black truffle	€25.50
Fish ravioli (according to the day's catch) in its sauce with cherry tomatoes and toasted pine nuts	€27.90
Fusilli with swordfish, aubergines, cherry tomatoes and mint, scented with beer	€23.90
Fresh pasta with Sicilian lamb ragù	€23.90
Pasta alla Norma with tomato sauce, aubergines, basil and salted ricotta (Sicilian tradition)	€21.90
Kids' Pasta (0-12 years): with tomato sauce, beef ragù, butter & cheese or fresh basil pesto	€10.90

SALAD

Eolo Salad: tomato and red onion meet gourmet Cantabrian anchovies, taggiasche olives & avocado (only for lunch)	€21,50
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