

Breads & Focaccias

BRUSCHETTA TRICOLOR

Tomato, stracciatella, anchovy, lemon zest, parsley pesto and dehydrated olives. **6.50€**

BREAD & FOCACCIA BASKET

served with extra virgin olive oil, flavoured butter and grated tomato. **4.00€**

Soups

CREAM OF LEEKS AND CANARIAN POTATOES

with hints of truffle oil and crispy speck **8.00€**

CREAM OF PUMPKIN AND GARDEN CARROT

with touches of basil chlorophyll oil and croutons. **7.00€**

FISH AND SEAFOOD SOUP

served with toasted bread. **9.00€**

Salads

GARDEN

Rocket, grilled eggplant and zucchini, parmesan shavings, balsamic reduction, chopped pistachio, seeds and mint. **12.00€**

CAPRESE FERMENTO

Parma ham sphere filled with burrata, served with parsley pesto, tomato and dehydrated black olives. **15.00€**

MARINATED SALMON SALAD

Mixed greens, wild berry vinaigrette, nuts and creamy cheese. **16.00€**

ALLERGENS



Starters

BEEF CARPACCIO



Served with rocket, parmesan shavings,
confit tomato and Hemingway sauce. **18.00€**

GARLIC PRAWNS 12.00€



KING PRAWNS IN ORANGE SAUCE 14.00€



SEABASS CARPACCIO 17.00€



with extra virgin olive oil and lemon dressing. With drops
of beetroot mayonnaise, lemongrass mayonnaise and sprouts.

HOUSE-STYLE EGGPLANT PARMIGIANA 10.00€



THREE-RICE ARANCINI 8.00€



White rice, tomato and mozzarella / Black rice, squid, stracciatella and prawns
/ Red rice, radicchio and gorgonzola.

Pasta

SPAGHETTI CARBONARA 16.00€



LASAGNA BOLOGNESE 14.00€



SEAFOOD SPAGHETTI 18.00€



COD-FILLED FAGOTTINI



with seafood sauce, salmon
roe and sprouts. **22.00€**

GNOCCHI WITH CREAMY SAUCE



with rocket, Grana Padano and clams. **18.00€**

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ALLERGENS



Meat

GALICIAN BEEF SIRLOIN



Served with two sauces: blueberries and Oporto Graham's, and gorgonzola. With a mini crown of bone marrow butter. **25.00€**

ASTURIAN BEEF TAGLIATA



Served with parmesan shavings, rocket, and dried tomato. **20.00€**

T-BONE STEAK / CHOPS

According to weight and availability

SLOW-COOKED IBERIAN PORK CHEEKS IN THEIR OWN SAUCE,
red wine and vegetables. served with baked potatoes.

24.00€

OVEN-BAKED PORK RIBS



With honey, rosemary, and mustard. Served with sweet potato fries and a vegetable mille-feuille. **18.00€**

**CHICKEN STUFFED WITH ARUGULA, MOZZARELLA, CONFIT TOMATO
AND CURED HAM WITH MARSALA AND MUSHROOM SAUCE.**

Served with couscous and vegetables. **16.00€**

Risotto

BLACK RISOTTO WITH SQUID AND CUTTLEFISH  

Served with red aioli.

17.00€

TRUFFLE AND MUSHROOM RISOTTO 

with sauteed beef tips

20.00€

SAFFRON RISOTTO  

With asparagus and shrimps

16.00€

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Fish

OVEN-BAKED SEA BASS WITH PEA CREAM

Served with braised carrots **21.00€**



SALMON WITH CREAMY DILL SAUCE

Served with vegetable mille-feuille. **22.00€**



LOW-TEMPERATURE POACHED COD

On polenta with piquillo pepper and Italian tomato **22.00€**



MIXED SEAFOOD GRILL **24.00€**



Side Dishes

FRENCH FRIES **4.00€**

VEGETABLE MILLE-FEUILLE **5.00€**

FRIED SWEET POTATO **4.00€**

MIXED SALAD **5.00€**

ROASTED POTATOES **5.00€**

Kids Menu

MINI PIZZA **6.00€**

PASTA WITH TOMATO SAUCE **7.00€**

CHICKEN NUGGETS WITH FRIES **7.00€**

FISH FINGERS **7.00€**

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Pizzas Contemporaneas

FERMENTO

Tomato sauce, mozzarella, smoked burrata,
speck, shimeji mushrooms.

14€ (30cm) / 28€ (60cm)

CARBONARA ALLA ROMANA

Mozzarella, guanciale, black pepper,
melted pecorino, egg cream.

14€ (30cm) / 28€ (60cm)

AMATRICIANA

Tomato sauce, guanciale, grated Parmesan cheese.

11€ (30cm) / 22€ (60cm)

ARICCIA

Mozzarella, porchetta, roasted potatoes, chicory.

14€ (30cm) / 28€ (60cm)

MISS VIOLETA

Grilled red radicchio, mozzarella, balsamic reduction,
gorgonzola, speck, honey, walnuts.

15€ (30cm) / 30€ (60cm)

PISTACCHIA

Mozzarella, pistachio cream, mortadella,
fresh burrata, chopped pistachios.

14€ (30cm) / 28€ (60cm)

SAPORITA

Mozzarella, roasted potatoes, artichokes,
lardo, pecorino cream.

14€ (30cm) / 28€ (60cm)

SOTTOBOSCO

Mozzarella, mushrooms, walnuts, sausage, truffle sauce, chicory.

15€ (30cm) / 30€ (60cm)

WHOLEGRAIN ANCIENT WHEAT DOUGH +2EUROS
GLUTEN-FREE DOUGH +5 EUROS (BY RESERVATION ONLY)

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Pizzas Contemporáneas

SPECIAL

Mozzarella, caramelized onion, walnuts, speck, fresh burrata.

14€ (30cm) / 28€ (60cm)

VIAJE EN CANTABRIA

Yellow tomato, Cantabrian anchovy fillets,
capers, smoked cod,
lemon zest, dehydrated olives, cherry tomatoes.

16€ (30cm) / 32€ (60cm)

FICHISSIMA

Mozzarella, gorgonzola, fig sauce,
walnuts, Parma ham.

13€ (30cm) / 26€ (60cm)

CONTADINA

Tomato sauce, mozzarella, mushrooms, speck, rocket.

14€ (30cm) / 28€ (60cm)

TARTUFATA

Mozzarella, truffle sauce, arugula, cherry tomatoes,
burrata, Parma ham.

16€ (30cm) / 32€ (60cm)

PRIMAVERA

Tomato sauce, buffalo mozzarella, rocket, cherry tomatoes.

13€ (30cm) / 26€ (60cm)

CROCCHÉ

Mozzarella, cooked ham, potato croquette filled with mozzarella.

13€ (30cm) / 26€ (60cm)

WHOLEGRAIN ANCIENT WHEAT DOUGH +2EUROS
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Classics Pizzas

MARGHERITA

Tomato sauce, mozzarella
8€ (30cm) / 16€ (60cm)

BUFALA

Tomato sauce, buffalo mozzarella, basil
10.50€ (30cm) / 21€ (60cm)

CAPRICCIOSA

Tomato sauce, mozzarella, ham,
mushrooms, artichokes, black olives
10.50€ (30cm) / 21€ (60cm)

DIAVOLA

Tomato sauce, mozzarella, spicy salami
9€ (30cm) / 18€ (60cm)

CALZONE

Tomato sauce, mozzarella, spicy salami, ricotta
10.50€

4 QUESOS

Tomato sauce, mozzarella, gorgonzola, cheddar, parmesan
9.50€ (30cm) / 19€ (60cm)

VEGETARIANA

Tomato sauce, mozzarella, mixed vegetables
9.50€ (30cm) / 19€ (60cm)

NAPOLI

Tomato sauce, mozzarella, anchovies, capers, olives
9.50€ (30cm) / 19€ (60cm)

MARINERA

Tomato sauce, mussels, clams, prawns, squid
16€ (30cm) / 32€ (60cm)

WHOLEGRAIN ANCIENT WHEAT DOUGH +2EUROS
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Desserts

PROFITEROLES  

7.00€

TIRAMISU   

6.50€

ZOCCOLETTE
(fried dough balls with Nutella)  

6.00€

CHEESECAKE WITH MANGO AND LEMON SAUCE   

7.50€

PISTACHIO SOUFFLÉ    

7.50€

CHOCOLATE FONDANT WITH   

7.50€

ICE CREAM CUP  

5.00€

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