



Menù

Our Chef Kelly Yasmin Enhairi



I was born in 1983 to an Italian-English painter mother and an Arab fashion designer father!

I was fortunate to grow up around the world, and this allowed me to broaden not only my mind but also my palate.

After a long and arduous apprenticeship, thanks to immense dedication, I joined the Marche Regional Chefs Team at just 18 years old.

Thanks to the Antonio Nebbia competition in 2002, I began my journey into the world of culinary art; with our team, I achieved several goals, including Italian Absolute Champions in chocolate sculpture, ice, and cold cuisine dishes in Marina di Carrara during the 2003 national championships, and World Champions in 2009.

After a brief but intense experience with a large multinational, here I am in the historic center, where I want to combine culture and flavor.

The adventure continues with many other achievements, but now perhaps it's truly beginning... Here I am, ready to put myself to the test again, offering my favorite cuisine in a historic location!

Thank you in advance for choosing our restaurant.

Buon Appetito!!

Chef Kelly

Appetizers – Starters

<i>Mazara Red Shrimp Tartare 50g served on a seasonal salad (lemon, extra virgin olive oil, 3 peppers)</i>	<i>28,00€</i>
<i>Cold and Hot Fish Tasting Chef's Fantasy</i>	<i>25,00€</i>
<i>Selection of Special Oysters</i>	<i>starting from 6,00€/pc</i>
<i>Anchovies from the 3 Seas Tasting Served with Warm Bread and Butter Curls</i>	<i>14,00€</i>
<i>Smoked Salmon with Multicolored Salad, warm bread and salted butter</i>	<i>14,00€</i>
<i>Citrus-Marinated Salmon in a Seasonal Salad with Croutons</i>	<i>14,00€</i>
<i>Cold Seafood Appetizer KR</i>	<i>19,00€</i>
<i>Complete Cold and Hot Seafood Appetizer</i>	<i>25,00€</i>
<i>Seafood Salad</i>	<i>16,00€</i>
<i>Clams with Rosemary</i>	<i>8,50€</i>
<i>Peppered Mussels</i>	<i>9,50€</i>
<i>Lemon Mussels</i>	<i>9,50€</i>
<i>Ragusa in Potacchio</i>	<i>9,50€</i>
<i>Grilled Sardines</i>	<i>18,00€</i>
<i>A fine selection of typical Petritoli cured meats accompanied by Brusco bread and pickled vegetables</i>	<i>16,00€</i>
<i>Fantasy Fried Mix</i>	<i>16,00€</i>
<i>Meat Tasting (Hot and Cold) Chef's Fantasy</i>	<i>20,00€</i>
<i>Marchigiana Beef Tartare 80g served on a seasonal salad (lemon, extra virgin olive oil, 3 peppers)</i>	<i>18,00€</i>

Fish First Courses

<i>Spaghetti with Clams</i>	<i>15,00€</i>
<i>Cream and Salmon Pasta with Lemon Flavor</i>	<i>14,00€</i>
<i>Recanatese Tagliatella with Marinara Sauce</i>	<i>17,00€</i>
<i>Red Tagliatelle with Scampi/Lobster</i>	<i>18,00€</i>
<i>KR Tagliatelle with Clams, Rosemary and Ciauscolo</i>	<i>16,00€</i>
<i>Gnocchi with Seafood</i>	<i>18,00€</i>
<i>Marinara Risotto</i>	<i>16,00€</i>
<i>Cappellacci with Pecorino KR (3 pieces) served on Scorpionfish Ragù and Fresh Cherry Tomatoes</i>	<i>18,00€</i>
<i>Spaghetti Carbonara with Fish</i>	<i>16,00€</i>

Meat-based first courses

<i>Recanati Tagliatelle with Chef's Espresso Ragù</i>	<i>14,00€</i>
<i>Spaghetti Carbonara</i>	<i>12,00€</i>
<i>Spaghetti with garlic, oil and chilli pepper</i>	<i>10,00€</i>
<i>Tagliatelle Ciauscolo e Varnelli</i>	<i>16,00€</i>
<i>Cappellacci with Pecorino KR with Fresh Cherry Tomatoes and Basil</i>	<i>16,00€</i>

You can order a maximum of three different types of first courses per table. Thank you.

Second Courses of Fish

<i>Traditional Rustic Tagliatelle with Shellfish in Busara Sauce</i>	<i>26,00€</i>
<i>Fried Calamari, Prawns and Scampi</i>	<i>20,00€</i>
<i>Fried Adriatic Fish</i>	<i>22,00€</i>
<i>Calamari and Shrimp Skewers</i>	<i>18,00€</i>
<i>Sea Bream in Parchment Paper Stuffed with Zuchinis and Tomatoes</i>	<i>25,00€</i>
<i>Busara Scampi with warm bred</i>	<i>25,00€</i>
<i>Grilled Scampi on a Seasonal Salad</i>	<i>25,00€</i>
<i>Traditional Roast Sea Bass</i>	<i>24,00€</i>
<i>Monkfish in Potacchio</i>	<i>27,00€</i>
<i>Swordfish Slices</i>	<i>18,00€</i>
<i>Grilled Fish Scampi, Scallops, Mussels, Skewers, Monkfish and Sole</i>	<i>26,00€</i>

Meat Second Courses

<i>Chicken Escalope with Gratinated Vegetables</i>	<i>16,00€</i>
<i>Grilled Irish Lamb with Salad</i>	<i>18,00€</i>
<i>Couscous and Chicken Curry</i>	<i>18,00€</i>
<i>Sliced Chicken served on Seasonal Salad with Cherry Tomatoes</i>	<i>15,00€</i>
<i>300g Premium Iberian Rose Veal Fillet served on a Seasonal Salad</i>	<i>28,00€</i>
<i>Mutton Arrostitini (6 pieces)</i>	<i>16,00€</i>
<i>Sliced Iberian Veal with Rocket, Cherry Tomatoes and Grana Padano</i>	<i>28,00€</i>

You can order up to three different types of second courses per table. Thank you.

Cold Dishes

<i>Caprese Mozzarella, Tomato and Basil served with Croutons</i>	<i>16,00€</i>
<i>Raw Ham and Pineapple or Melon</i>	<i>16,00€</i>
<i>Bresaola with Rocket and Grana Padano</i>	<i>16,00€</i>

Side Dishes

<i>Mixed Salad</i>	<i>5,00€</i>
<i>French Fries</i>	<i>5,00€</i>
<i>Grandma's Roast Potatoes</i>	<i>5,00€</i>
<i>Vegetable Gratin</i>	<i>5,00€</i>
<i>Seasonal Cooked Vegetables</i>	<i>5,00€</i>
<i>Grilled Vegetables with Aromatic Herbs</i>	<i>5,00€</i>

Special Salads

Yasmin

<i>Sautéed Chef's Vegetables, Couscous, Sun-Dried Tomatoes, Oriental Spices, Pitted Olives, Clams, and Rosemary</i>	<i>16,00€</i>
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La KR

<i>Salad, Tuna, Onion, Seasoned Olives, Feta, Cherry Tomatoes, Oregano, and Mixed Seeds</i>	<i>10,00€</i>
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La Lacrima

<i>Salad with Beans, Onion, Tomatoes, Oregano, Garlic, Anchovies and Chili Pepper</i>	<i>8,00€</i>
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Insalata Maxi

<i>Salad with Arugula, Spinach, Tuna, Hard-Boiled Eggs, and Mozzarella</i>	<i>16,00€</i>
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KR Desserts

Desserts of the Day

all homemade, ask our staff

6,00€

Wine List

Sparkling Wines

<i>Bianco Frizzante “Gassstone”</i>	20,00€
<i>Tenuta dell’Ugolino - 100% Verdicchio</i>	4,00€ 
<i>Metodo Charmat Brut Pecorino</i>	20,00€
<i>Cherri - 100% Pecorino</i>	
<i>Metodo Charmat Extra Dry “Cuvee Prestige”</i>	14,00€
<i>De Bernard - 100% Glera</i>	
<i>Prosecco DOC Treviso Masottina Extra Brut</i>	20,00€
<i>Mirabella - 100% Glera</i>	4,00€ 
<i>Prosecco DOC Treviso Masottina Brut Rosé</i>	20,00€
<i>Mirabella</i>	4,00€ 
<i>Franciacorta DOCG Brut Blanc de Blancs</i>	38 ,00€
<i>Mirabella</i>	
<i>Franciacorta DOCG Brut Rosé</i>	38 ,00€
<i>Mirabella</i>	
<i>Franciacorta DOCG Brut</i>	35,00€
<i>La Fiorita - 65% Chardonnay - 35% Pinot Nero</i>	
<i>Oltrepò Pavese DOCG Extra Brut “Cuvée 59”</i>	42 ,00€
<i>Travaglino - 100% Pinot Nero</i>	
<i>Oltrepò Pavese DOCG Extra Brut Rosé “Monteceresino”</i>	45,00€
<i>Travaglino - 100% Pinot Nero</i>	
<i>Champagne Gaston Burtin Brut</i>	60,00€
<i>Gaston Burtin - 53% Meunier - 26% Chardonnay - 21% Pinot Noir</i>	

White Wines

<i>Bianchello del Metauro DOC Superiore "Tenuta Campioli"</i>	20,00€
<i>Fiorini - 100% Bianchello</i>	4,00€ 
<i>Verdicchio dei Castelli di Jesi Classico</i>	16,00€
<i>Vigne di Leo - 100% Verdicchio</i>	
<i>Verdicchio dei Castelli di Jesi Classico Superiore</i>	25,00€
<i>La Staffa - 100% Verdicchio</i>	
<i>Verdicchio di Matelica DOC</i>	20,00€
<i>I Tre Monti - 100% Verdicchio</i>	4,00€ 
<i>Falerio Pecorino DOC "Al Monte Nero"</i>	25,00€
<i>Quntì - 100% Pecorino</i>	
<i>Offida DOCG Passerina "Bonaria"</i>	18,00€
<i>Saladini Pilastrì - 100% Passerina</i>	3,50€ 
<i>Offida DOCG Pecorino "Ceri"</i>	20,00€
<i>Le Vigne di Clementina Fabi - 100% Pecorino</i>	4,00€ 
<i>Alto Adige DOC Gewurztraminer "Arenis"</i>	28,00€
<i>Kurtatsch - 100% Gewurztraminer</i>	5,00€ 
<i>Alto Adige DOC Muller Thurgau</i>	24,00€
<i>Kurtatsch - 100% Muller Thurgau</i>	
<i>Vigneti delle Dolomiti IGT Cuvee Bianco "Libel"</i>	18,00€
<i>Kurtatsch - Pinot Bianco - Sauvignon - Pinot Grigio - Chardonnay</i>	3,50€ 
<i>Venezia Giulia IGP Ribolla Gialla</i>	18,00€
<i>Alturis - 100% Ribolla Gialla</i>	
<i>Vermentino di Gallura DOCG "Spéra"</i>	34,00€
<i>Siddùra - 100% Vermentino di Gallura</i>	

Rosè Wine

<i>Marche IGT Rosato "A Nonna Rosa"</i> <i>Bisci - 100% Sangiovese</i>	20,00€
<i>Marche IGT Rosato "Albae"</i> <i>Filodivino - Lacrima - Syrah</i>	20,00€
<i>Salento IGP Rosato "Aka"</i> <i>Produttori di Manduria - 100% Primitivo</i>	18,00€ 4,00€ 

Red Wine

<i>Lacrima di Morro d'Alba DOC</i> <i>Podere Santa Lucia - 100% Lacrima</i>	20,00€ 4,00€ 
<i>Rosso Conero DOC</i> <i>Fattoria le Terrazze - 100% Montepulciano</i>	22,00€ 5,00€ 
<i>Serrapetrona DOC</i> <i>Alberto Quacquarelli - 100% Vernaccia Nera</i>	22,00€ 5,00€ 
<i>Rosso Piceno DOC "Casal del Piano"</i> <i>Tenuta dell'Ugolino - 60% Montepulciano - 40% Sangiovese</i>	18,00€ 3,50€ 
<i>Marche IGT Rosso</i> <i>Le Vigne di Clementina Fabi - 100% Cabernet Sauvignon</i>	20,00€ 4,00€ 
<i>Alto Adige DOC Pinot Nero Blauburgunder</i> <i>Kurtatsch - 100% Pinot Nero</i>	28,00€
<i>Valpolicella DOC Valpantena Superiore</i> <i>Leone Alato - Corvina - Corvinone - Rondinella - Altri Vitigni</i>	34,00€
<i>Puglia IGT Rosso</i> <i>Produttori di Manduria - 100% Primitivo</i>	20,00€ 4,00€ 

Hal Bottles

Verdicchio dei Castelli di Jesi Classico Superiore “Le Piaole” 12,00€

Tenuta dell’Ugolino - 100% Verdicchio

Rosso Piceno DOC “Stè” 12,00€

Santa Barbara - Montepulciano - Sangiovese

Sweet Wines

Moscato d’Asti DOCG 16,00€

Matteo Soria - 100% Moscato

Primitivo di Manduria DOCG Dolce Naturale “Chicca” 4,00€ 

Varvaglione - 100% Primitivo

Terre Siciliane IGT Zibibbo 3,00€ 

Fratelli Lombardo - 100% Moscato

Vicotto Invecchiato 20 Anni 4,00€ 

Midea Vini

Soft Drinks

<i>Still/Sparkling Water 1lt</i>	<i>2,00€</i>
<i>Still/Sparkling Water 0,5lt</i>	<i>1,20€</i>
<i>Canned drinks</i>	<i>2,50€</i>
<i>Coca Cola in glass 1lt</i>	<i>4,50€</i>
<i>Fruit Juices</i>	<i>2,50€</i>
<i>Draft Beer Heineken 40cl</i>	<i>5,00€</i>
<i>Draft Beer Heineken 25cl</i>	<i>3,00€</i>
<i>Becks Beer 33cl</i>	<i>3,00€</i>
<i>Ceres Beer 33cl</i>	<i>3,50€</i>
<i>Corona Beer 33cl</i>	<i>3,50€</i>
<i>Forst Beer 00 alcool 33cl</i>	<i>3,00€</i>
<i>Aero Granda Beer 33cl gluten free</i>	<i>4,50€</i>
<i>Unfiltered Blonde Beer Guglielmo 50cl</i>	<i>5,00€</i>
<i>Unfiltered Red Beer Amleto 50cl</i>	<i>5,00€</i>
<i>Unfiltered IPA beer Cordelia 50cl</i>	<i>5,50€</i>

Cover Charge 2,50€

*For allergen information,
ask the staff for the ingredients list available. The staff*



Stay up to date on our menus and offers by asking to be added to our WhatsApp group at +39 338.1712153

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