



Ferragosto lunch menu | 15.08.2026

PAELLA & SANGRIA

Selection of Mediterranean antipasti and vegetables: ^{1,2,4,6,9,12,14}

*Shrimp Catalana-style – vegetable garden panzanella and burrata cheese – zucchini salad,
taggiasca olive and Sicilian anchovy – fried baby squid, parsley e black pepper –
gazpacho – patatas bravas – Mora Romagnola prosciutto*

Mixed saffron paella ^{1,2,4,6,12,14}

with seafood, prawns, squid, chicken and sausage

Crema catalana (catalan cream) and liquorice ice cream ^{3,7}

€ 65 per person

Included: cover charge, water, espresso and 1 pitcher of sangria per 4 guests

1-gluten 2-shellfish 3-eggs 4-fish 5-peanut 6-soy 7-milk 8-nut 9-celery 10-mustard 11-sesame seeds
12-sulphur dioxide 13-lupin 14-clam