

NOVÉL

Mediterranean-inspired comfort food, crafted with carefully select ingredients. Familiar, simple dishes meant for sharing.

DINNER

BREAD & TRUFFLE BUTTER 5,5 — sourdough bread, truffle butter

SMALLS

SEASONAL CEVICHE 22

Chef's choice of seasonal produce with refreshing leche de tigre

BEEF TARTARE 26 /100gr

classic Filet Mignon tartare, crispy sourdough bread

BURRATA 18

marinated local tomatoes, capers, red onion, cashews

BEER BATTERED COD 14

crisp Atlantic cod, mango salsa, aioli

GARLIC PRAWNS 15

sautéed with chili and confit tomatoes, parsley, white wine, sourdough bread

FRIED ARTICHOKEs 13

yogurt mint dressing, crispy prosciutto, chives

PRIMI

CACIO E PEPE 18

linguini, Pecorino Romano, aged Parmigiano Reggiano, black pepper

MUSHROOM RISOTTO 19

Acquerello risotto, Parmigiano Reggiano, fried sage, lemon zest

HARISSA CAULIFLOWER 17

marinated cauliflower, artichoke purée, crispy chickpeas

FISH & MEAT

CHARRED OCTOPUS 28

marinated octopus, sweet potato purée, herb sauce, pickled fennel

SEA BREAM 23

oven baked local fillet, mediterranean relish, red chard

BLACK COD FILLET 29

tarragon beurre blanc, charred asparagus

MARINATED BABY CHICKEN 26

red cabbage salad with orange miso dressing

RIBEYE STEAK 39 /250gr

Uruguay beef, béarnaise or chimichurri sauce

LAMB RACK 36

New Zealand lamb, herb butter, charred broccolini

SIDES

HOMEMADE FRIES 7 — add truffle +5 | BROCCOLINI 11 | KALE & PARM 8/14

PATATAS BRAVAS 11 | ASPARAGUS 10 | CAESAR 11/17

EACH DISH IS SERVED WHEN READY

*Our prices are in Euro and include all applicable taxes.
We only accept Credit Card as a payment method.
Please ask staff about any allergens.*