

taparelle

A LA CARTE

COLD

TAPENADE 🌿💵	38
Olive paste with mixed herb & crackers	
SALADE VERTE 🌿	35
Mache, Boston Lettuce, cherry tomatoes & lemon honey vinaigrette	
SALADE NICOISE 🍳💵	65
Mixed Salad leaves, seared tuna & mustard dressing	
SALADE ENDIVES 🍳🌿🍷💵	40
Radicchio, citrus, toasted almonds & blue cheese	
SALMON TARTARE 🍳🌿💵	60
Sushi grade salmon, cornichon & chives with crispy bread	
SEABASS CARPACCIO 💵	60
Seabass, raspberry vinegar, lemon zest & olive oil	
MARINATED OCTOPUS 🍷	45
Tenderized octopus & salsa verde	
LA BURRATA 300g for two 🍷🍷🌿	115
Burrata, pink tomato, tomato , basil vinegar, olive oil & dukkah	
CHEESE PLATTER 🌿🍷🌿	120
A daily selection of European cheese	
CHARCUTERIE PLATTER 🌿	125
A premium mix of cold cuts	

GRILL

BABY CHICKEN	95
Mojo rojo sauce	
STEAK FRITES 💵🍷	125
Oyster Blade	
Ribeye	140
LAMB CHOPS 🍷	135
Preserved lemon,honey glaze & cucumber pickle	
CÔTE de BŒUF 🌿🍷🍷	200
Wagyu 6, veal jus and grilled broccolini	
DORADE GRILLÉE 💵	95
Charcoal grilled sea bream, confit lemon & olive oil	
SEABASS 💵	125
Crispy charred & sauce vierge	
GRILLED PRAWNS 🍷	135
Piment d’espellette, wild oregano & lemon zest	
DUCK ET POMME ANNA 🍷	140
Confit duck, crispy layered potatoes, thyme jus & fig vinaigrette	

SIDES

GRILLED BROCCOLINI 🍷🌿	
Lemon - olive dressing, & garlic chips	
FRITES 🌿	
Triple cooked Agria potatoes, crispy	
BRAISED LEEKS 🍷🍷🌿	
Toasted hazelnut & lemon confit dressing	
SPINACH 🍷🌿	
Sauteed in olive with caramelized onions & pine nuts	
SWEETCORN 🍷💵	55
Parmesan, anchovy butter, chilli & lime	

HOT

WOOD FIRED TOMATO 🌿🌿	45
Heirloom Tomatoes, Grilled bread & basil	
WARM FARRO SALAD 🌿🍷🍷🌿	50
Sauteed mushrooms, cherry tomatoes, mixed fresh herbs & toasted almonds	
CHICKEN LIVER 🍷🌿	40
Parsley, lemon, thyme & caramelized shallots	
MERGUEZ AU VINAIGRE 🌿	48
Grilled spicy sausage, sweet vinegar reduction & pickled red onion	
ZUCCHINI FRITTI 🌿🍳🍷🌿	35
Zucchini, eggplant, piment d’espellette & za’atar	
SCALLOP GRENOBLOISE 🌿🍷🍷	45
Brown butter, capers, parsley & croutons	
PRAWNS ‘A L’AIL 🍷🍷	55
Warmed prawns, tarragon oil & garlic chips	
CRISPY CALAMARI 💵🍳🌿	48
Piment d’espellette & lemon zest	
GALETTE DE POISSON 🍷🌿🍳🍷	40
Crispy fried fish cakes, sauce tartare & lemon	

SPECIALS

ORTOLANA PIZZA 🍷🌿🌿	65
Artichoke, taggiasche olives, red onions, fior di latte & tomato sauce	
FOCACCIA COL FORMAGGIO 🍳🌿🍷	75
Golden crispy thin crust, stracchino cheese	
*Add VEAL HAM	10
*Add IBERICO BEEF	25
FRESH OYSTER 🍷	27
Fresh Gillardeau oyster No5,mignonett sauce & Lemon	
*Weekends only	

DESSERT

ALMOND CITRUS CAKE 🍷🍷	38
Orange, grapefruit, whipped yoghurt & olive oil	
WARM CHOCOLATE TARTE 🍷🍳🌿	45
Dark chocolate sable, soft chocolate filling & Fior de latte gelato	
FEUILLETINE TROPEZIENNE 🍷🍳🌿	38
Crispy honey layers, tropezienne cream & mixed berry center	
CRÈME CATALAN 🍷🍳	38
Milk custard, citrus zest, warm spices & caramel crunch	
GELATO & SORBET 🍷🍷🌿	25
Figs, Tiramisu, Peach Apricot, Lemon thyme, Vanilla & Chocolate	

MAINS

*Add fresh truffle (10 G)	20
ARTICHOKE RISOTTO 💵🍷🍷🍷🍷	75
Artichoke cream, capers pesto & edamame	
*Add burrata 125 G	95
SEAFOOD RISOTTO 🍷🍷💵🍷	95
Prawns, calamari, semi dried tomato, braised celery & citrus	
WAGYU CHEEKS BOURGUIGNON 🌿🍷🍷🍷	150
Slow cooked Wagyu beef cheeks, grilled mushroom, pearl onions & celeriac mash	
CRISPY RED MULLET 💵🌿	100
Two whole fish fried & green side salad	
PASTA ALLA SORRENTINA 🌿🍷🌿	70
Smoked scamorza, cherry tomato & basil	
OXTAIL RAGU 🌿🍷🍷	90
Paccheri Pasta, slow cooked beef cuts & tomato sauce & parmesan	
PASTA ALLA NERANO 🌿🍷🌿	60
Spaghettoni, zucchini coins, parmesan & pecorino	
LEMON RICOTTA TORTELLINI 🍳🌿🍷🌿	60
Brown butter sauce, crispy sag	
RIGATONI ALLA GRICIA 🌿🍷	60
Beef pancetta, pecorino & EVO olive oil	
PASTA ALLA NORMA 🌿🍷🌿	60
Tomato sauce, grilled eggplant, spinach & ricotta salata	

WOOD FIRED PIZZA

*Add fresh truffle (10 G)	20
DIAVOLA 🌿🍷	65
Tomato sauce, mozzarella, salami & chili oil	
*Add gorgonzola	75
QUATTRO FORMAGGI 🌿🍷🌿	65
Stracchino, gorgonzola, mozzarella & parmesan	
BURRATA 🌿🍷🍷🌿	75
Fior di latte, pink tomato, tomato and basil vinegar & pesto Genovese	
POTATO PIZZA 🌿🍷	70
Potato cream, fior di latte, porcini mushrooms & truffle oil	
*Add pancetta	95
WAGYU IBERICO BEEF 🌿🍷	105
Fior de latte, thin slice cecina, rucola & cherry tomatoes	
MARGHERITA 🌿🍷🌿	55
Tomato sauce, mozzarella & basil	
SICILIANA 🌿💵	65
Tomato sauce, cantabrian anchovy, olives & marinated cherry tomato	
*Add egg	10

DESSERT PLATTERS 🍷🍳🌿	
Three signature desserts, one gelato, one sorbet	170
Four signature desserts, one gelato, one sorbet	230

5% vat and service charge included.

Please alert the waiter of any allergies

💵 Fish 🍷 Dairy 🌿 Gluten 🍷 Crustacean 🍷 Mollusk 🍷 Soy 🍷 Celery 🍷 Mustard 🍷 Nuts 🍳 Egg 🌿 Vegetarian