

CATALINA

Appetizers

Cold mezze platter for two

an arrangement of hummus, baba ganousch, grilled halloumi, crispy falafel, tender artichoke hearts, freshly baked flatbread and the finest olive oil

€38,00

Deep-fried calamari

Crispy and golden brown, served with spicy wasabi mayonnaise

€26,00

Panzanella salad

crispy bread, refined with white wine vinegar, red onions, sweet date tomatoes and fresh basil

€16,00

Fattoush salad

a mix of wild herbs, pomegranate seeds, date tomatoes, crunchy cucumber, lemon dressing and crispy flatbread

€18,00

Caesar salad

tender chicken, crispy croutons, finest parmesan and sweet date tomatoes

€24,00

Burrata

creamy burrata, crispy croutons, date tomato emulsion, red onions and aromatic basil oil

€20,00

Beef carpaccio

thinly sliced beef, garnished with fresh rocket, shaved parmesan and fine autumn truffles

€26,00

Main courses

Casablanca Club Sandwich

tender chicken, fresh tomatoes, creamy aioli, romaine lettuce, aromatic cheese and a perfect fried egg

€26,00

Salmon sandwich

wholemeal bread, ripe avocado, delicately smoked salmon and fine crème fraîche

€26,00

Homemade truffle tagliolini

fine, handmade tagliolini, refined with fine truffle

€36,00

Tagliatelle Bolognese with crispy sage

homemade tagliatelle, rich bolognese made from minced beef, rounded off with crispy sage

€28,00

Rack of lamb

perfectly roasted rack of lamb, crispy carasau bread, velvety red wine sauce, golden roast potatoes and tender Kenya beans

€42,00

Fillet of beef

juicy fillet of beef, accompanied by spicy broccoli, aromatic ginger-olive oil and crispy fried potatoes

€38,00

Desserts

Fresh cake of the day

a creation of our pastry chef, freshly prepared daily

€10,00

Selection of fine cheeses - four varieties from Italy

Gorgonzola, Pecorino, 24-month matured Parmigiano and Robiola, served with fig mustard

€32,00