

PANORAMA

restaurant ■ bar ■ lounge

dinner

S T A R T E R S

PANKO CRUSTED GBEJNA €9

Local breaded goat's cheese, petit leaves, cherry tomatoes & balsamic pearls

BEETROOT CARPACCIO (VG) €10

Coconut milk emulsion, balsamic pearls, caper berries, caramelised walnuts & petit salad

AUBERGINE ROLLS (V) €12

Stuffed with mozzarella, "fior di latte", snipped basil, baked with parmesan & tomato fondue

BEEF CARPACCIO €14

Rucola pesto, cherry tomatoes, goat's cheese, herb olive oil

SWORDFISH CARPACCIO  €14

Capers, tomato concassé & citrus dressing

STUFFED QUAIL WITH SPINACH €14

Sous-vide cooked, sweet & sour caponata & BBQ sauce

CALAMARI FRITTI €14

Coated in rice flour, crispy fried & served with a **homemade** garlic "Aioli"

DECONSTRUCTED SALMON €15

Nori, citrus marinated salmon & salmon mousse

P A S T A

GARGANELLI €14 / €18

BROCCOLI & SALSICCIA

Homemade salsiccia, broccoli, red wine reduction & parmesan chips

PACCHERI SWORDFISH & BOTTARGA €16 / €20

Fish stock sauce, **homemade** bottarga, preserved lime & parsley gel

RAVIOLACCI FUNGHI PORCINI €16 / €20

Thyme butter & toasted hazelnuts

PAPPARDELLE RABBIT €16 / €20

Creamy rosemary jus & black truffle sauce

FETTUCCHINE SEAFOOD €18 / €22

Delicate fish stock sauce, fresh fish & seafood

RISOTTO PISTACHIO & RAW PRAWNS  €18 / €22

Pistachio pesto sauce, lemon zest & red prawn carpaccio

S O U P S

TODAY'S SOUP - €9

Freshly prepared by our chefs with seasonal fresh ingredients

SEAFOOD SOUP - €14

Mixed seafood & shellfish in a lightly spiced tomato fish broth



Signature Dish (V) Vegetarian (VG) Vegan

Please advise a member of staff about any dietary requirements or allergies.

F I S H

SEA BASS ABBRACCIO

€25

Oven baked, stuffed with zucchini, herb oil, shaved fennel & parsley gel

SALMON FILLET

€25

Lime, soy sauce, potato puree & lemon zest

CATCH OF THE DAY

€28

Fresh fish available on the market, cooked in white wine, garlic, vine tomatoes & a hint of basil

MIXED GRILLED FISH

€30

Fresh fish available on the market, king prawns, calamari & herb oil

M E A T

PORK CHEEKS

€24

Slow cooked, rosemary caramel sauce, Granny Smith apples & pommery mayonnaise

BRAISED RABBIT

€24

Gently cooked with white wine, Belgium chicory, caramelised burnt onion puree & rosemary jus

GRILLED CHICKEN THIGHS

€24

Sweet paprika marinated, baby spinach, mango chutney & Port wine reduction jus

PISTACHIO CRUSTED LAMB

€30

Mustard rubbed rack of lamb fillet, coated with Panko breadcrumbs & port wine jus

ON THE LAVA GRILL

OUR SELECTION OF PRIME CUTS GRILLED TO YOUR LIKING

RIB EYE 300gr
€28

TAGLIATA 250gr
€28

BEEF FILLET 250gr
€30

All mains are served with our daily potatoes and vegetables

OUR SAUCES

€2 per sauce

Red wine jus
Crushed black pepper & brandy sauce
Truffle & mushroom

EXTRA SIDES

€2 per portion

French fries
Rucola salad
Mixed leaf salad
Daily potatoes
Seasonal vegetables



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