

# ALTA MAREA










MENU



# ANTIPASTI

## STARTER

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Zébu carpaccio 	23.000
Fish tartar 	20.000
Tomato gazpacho  	19.000
Ceviche Guevara 	21.000
Fish carpaccio 	24.000
Fried squid	23.000
Tempura of shrimp with coconut	24.000
Vegetable velouté  	20.000
Arancini revisited 	22.000

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# PASTA

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	Starter	Plate
Gnocchi with tomatoe sauce and basilic 🍃	24.000	29.000
Linguine with mangrove crab	Not available	65.000
Rigatoni with pesto sauce 🍃	24.000	29.000
Linguini carbonara	Not available	36.000
Spaghetti Bolognese	Not available	32.000
Penne all'arrabbiata (spicy) 🍃	24.000	29.000
Spaghetti garlic and oil 🍃 (Ask with or without chilli)	23.000	28.000





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# CARNE

## MEAT

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Zébu rib steak (300gr) 	39.000
Caramelized pork 	38.000
Tender zébu fillet marinated with Madagascar peppers 	42.000
Milanese crispy pork	38.000
Zébu tagliata on heating plate 	39.000

*Each dish has a side dish !*

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**DAL MARE**  
FROM THE SEA

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*The sea has its whims ... its arrivals too !*

Grilled calamari and lemongrass sauce	36.000
Half-cooked fish with pesto	35.000
Pan fried Italian shrimp	37.000
Pan fried fish fillet	36.000
Fish cooked on banana leaves	38.000
Lobster cooked on the grill	75.000
Octopus tentacle with chimichurri sauce	39.000
Seafood grilled mix (2 persons)	150.000

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## DESSERT

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Seasonal fruit skewers and melted chocolate	20.000
Choco Coco	24.000
Seasonal fruit flambées and ice cream	19.000
Pie of the day	20.000
Fruit plates	18.000
Ice Cream (flavor depending on availability)	18.000

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