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WINE & COCKTAIL BAR

FOOD

STARTERS

CARPACCIO 19
arugula, parmesan, dried tomato, hazelnut

CROCHETTA 19
crispy fish croquette, vegetable 'slaw',
lemon butter sauce, caper aioli

CAULIFLOWER 17
brown butter roasted cauliflower, bagna cauda,
shallot and raisin purée, crispy capers

OCTOPUS 'LOUIE' 18
braised and grilled octopus, avocado mosaic,
sauce louie

WARM PRAWN COCKTAIL 19
roasted side stripe prawn, house cocktail sauce,
romaine, horseradish

BURRATA 21
italian burrata, peas, foie gras, muscat

MAINS

LING COD 30
chorizo, chickpea, tomato, basil, chili

BEEF 29
tagliata di manzo, arugula, pecorino

DUO OF DUCK 32
roasted breast, confit leg 'spring roll', sweet potato,
braised cabbage, marmalade



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PASTA

AGNOLOTTI 22

porchetta, ricotta, braised kale

MALTAGLIATI 24

clams, mussels, prawns, pomodoro, basil, chili

BOLOGNESE 21

tagliatelle, classic meat ragu of beef and pork, tomato, cream, white wine
[add meatballs 7]

SAFFRON RISOTTO 23

carboroli rice, spanish saffron, grana padano, butter

ZUCCHINI CARBONARA 19

spaghetti, zucchini, farm fresh egg yolk,
black pepper, reggiano

[add prawns 12] [add black truffle 28]

DESSERT

APPLE 13

roasted & raw granny smith, spiced streusel,
ginger custard, tahitian vanilla bean gelato

ALVEAR SOLERA 1927 PEDRO XIMINEZ montilla-moriles, FR 10

BUDINO 13

caramel budino, peanut butter mousse,
toasted peanuts, graham cracker crumble

CH. DE BEAULON pineau des charentes, FR 7

TIRAMISU 13

chocolate mousse, whipped mascarpone,
toasted lady finger, espresso

M. CHAPOUTIER bila-haut banyuls rimage, FR 12

