

OSTERIA CONDAL

PAOLO  CASAGRANDE

OUR TEAM WILL ADAPT YOUR DINING EXPERIENCE TO
ACCOMMODATE FOOD ALLERGIES AND INTOLERANCES
WHENEVER POSSIBLE. AS OUR DISHES MAY CONTAIN
INGREDIENTS OR TRACES NOT SPECIFIED ON THE MENU,
WE KINDLY ASK THAT YOU INFORM OUR FRONT-OF-HOUSE
TEAM OF ANY FOOD ALLERGY, INTOLERANCE, OR DIETARY
RESTRICTION BEFORE PLACING YOUR ORDER.

FRENESTIA

A MENU OF INDIVIDUAL DISHES.
A DYNAMIC AND EVER-CHANGING CULINARY JOURNEY,
CENTERED ON THE INGREDIENTS.

SQUID TARTARE
"CARBONARA STYLE"

CORN CURD WITH MANTIS
SHRIMP AND SEA ASPARAGUS

LINGUINE PASTA WITH TOMATO
PIL-PIL AND CLAMS

CHARDGRILLED PIGEON,
PEPPER AND APRICOT

GREEN SHISO SORBET,
MATCHA AND SAKE

AIRBAG TIRAMISÚ

PETITS-FOURS

70€ P/P

INCLUDES BREAD SERVICE
ONLY SERVED TO FULL TABLES
VAT 10% INCL.

À LA CARTE

DISHES TO SHARE

DRY-AGED T-BONE 98€/KG
WITH SEASONAL GARNISHES

SEAFOOD FREGOLA 70€

WHOLE WILD FISH M/P
ACCORDING TO MARKET AVAILABILITY

STARTERS

SQUID TARTARE 18€
"CARBONARA STYLE"

CORN CURD WITH MANTIS 20€
SHRIMP AND SEA ASPARAGUS

ZUCCHINI PANNA COTTA 18€
WITH TAMARIND

AUBERGINE TORTELLINI PASTA, 20€
BASIL WITH HAM SOUP

IBERIAN PORK PRESA 22€
WITH SEAWEED AND DASHI

MAIN COURSES

SPAGHETTONI PASTA WITH BISQUE AND LOBSTER	38€
RISOTTO WITH BEEF TONGUE, CITRUS AND GREEN SAUCE	22€
"RAVIOLI DE PLIN" PASTA, BEEF TAIL, EEL AND AJO BLANCO	24€
PAN-SEARED RED MULLET SAFFRON AND CHARD	32€
TURBOT, AUBERGINE AND MISO	38€
BEEF TENDERLOIN, POTATO MILLE-FEUILLE AND PINE NUTS	38€
CHARDGRILLED PIGEON, PEPPER AND APRICOT	36€

DESSERTS

AIRBAG TIRAMISÙ	14€
RUM BABÀ WITH LIGHT CHANTILLY (TO SHARE)	18€
HONEY & MATÓ, WALNUTS AND MISO ICE CREAM	14€
WARM CHOCOLATE TART, VANILLA ICE CREAM	16€
GREEN SHISO, MATCHA AND SAKE SORBET	14€