

OSTERIA CONDAL

PAOLO  CASAGRANDE

À LA CARTE

DISHES TO SHARE

DRY-AGED T-BONE WITH SEASONAL GARNISHES	98€ / KG
SEAFOOD FREGOLA	70€
WHOLE WILD FISH DEPENDING ON AVAILABILITY	S / M

STARTERS

SQUID TARTARE "CARBONARA STYLE"	18€
CORN CURD WITH MANTIS SHRIMP AND SEA ASPARAGUS	20€
ZUCCHINI PANNA COTTA WITH TAMARIND	18€
AUBERGINE TORTELLINI PASTA, BASIL WITH HAM SOUP	20€
IBERIAN PORK PRESA WITH SEAWEED AND DASHI	22€

MAINCOURSES

SPAGHETTONI PASTA WITH BISQUE AND LOBSTER	38€
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RISOTTO WITH BEEF TONGUE, CITRUS AND GREEN SAUCE	22€
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"RAVIOLI DE PLIN" PASTA, BEEF TAIL, EEL AND AJO BLANCO	24€
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PAN-SEARED RED MULLET SAFFRON AND CHARD	32€
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TURBOT, AUBERGINE AND MISO	38€
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BEEF TENDERLOIN, POTATO MILLE-FEUILLE AND PINE NUTS	38€
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CHARGRILLED PIGEON, PEPPER AND PLUM	36€
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BREAD SERVICE	4,5€
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DESSERTS

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