

# OSTERIA CONDAL

PAOLO  CASAGRANDE

# FRENESTIA

A MENU OF INDIVIDUAL DISHES.  
A DYNAMIC AND EVER-CHARGING  
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

CHARGRILLED PIGEON,  
PEPPER AND PLUM

GREENSHISO SORBET,  
MATCHA AND SAKE

AIRBAG TIRAMISU

PETITS-FOURS

70€ P/P  
INCLUDES BREAD SERVICE  
ONLY SERVED TO FULL TABLES

40€ P/P  
WINE PAIRING

IVA 10% INCL.

# PARALLEL

THE ART OF SHARING.  
OUR MOST COMPLETE AND GASTRONOMIC PROPOSAL.  
A SHARED EXPERIENCE TO DISCOVER A CONTEMPORARY  
MEDITERRANEAN CUISINE.

"PIZZA"

VEGETABLE TACO

PRAWN AND MATÒ  
CHEESE TARTLET

RICE SUPPLÌ WITH LOBSTER

IBERIAN PORK PRESA  
WITH SEAWEED AND DASHI

STUFFED SQUID IN ITS BROTH

SEAFOOD FREGOLA

TO CHOOSE

PAN-SEARED RED MULLET,  
SAFFRON AND CHARD

OR

CHARGRILLED PIGEON,  
PEPPER AND PLUM

GREEN SHISO SORBET,  
MATCHA AND SAKE

RUM BABÀ WITH LIGHT CHANTILLY

PETITS-FOURS

90€ P/P

INCLUDES BREAD SERVICE  
ONLY SERVED TO FULL TABLES

60€ P/P

WINE PAIRING

IVA 10% INCL.

# À LA CARTE

## DISHES TO SHARE

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

## STARTERS

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

## MAINCOURSES

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

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