

Non alcoholic drinks



San Pellegrino

Appetizers



Chicken Karaage

12
€



Marinated Olives

5
€

Pizza



Garlic

Main courses



Cod

27
€

Antipasti



Cured Sardines

12
€

Extras



Butter

Snacks



Ibérico Chorizo

10
€



Bread Black Garlic Butter

5
€

Sandwiches



Mortadella

8
€

Starters



Rock Oysters

12
€



Roast Bone Marrow

14
€

Tapas



Summer Vegetable Escabeche

12
€



Black Cod Fritters

12
€

Sweet



Apple Tart Hazelnut Cream

8
€

Main



Tiger Prawns

Makiman Chef Specials



Beef Tataki

14
€

Aperitifs



Spritz Veneziano

Bread



Bread

3
€

Agua



Agua Panna

Beverages



Coffee/Tea

Puddings



Crozier Blue

8
€

Entrees



Beef Short Ribs

26
€

Popular Items



Cheese Meats

Sparkling Wines



Giol, Prosecco, Tuscany



C.Hiedsieck Champagne, Brut Reserve



Barone Pizzini Franciacorta Extra Brut Rose



Ar Lenoble 'Mag16 ' Champagne

Non-alcoholic



Leitz Eins Zwei Zero Sparkling Rose Pinot Noir



Leitz Eins Zwei Zero Sparkling Rose Riesling



Leitz Eins-Zwei-Zero Cabernet Sauvignon



Leitz Eins Zwei Zero Rose Pinot Noir



Leitz Eins-Zwei-Zero Riesling

Other



Seedlip G&T

International Whites



Sandhi Sta. Rita Hills Chardonnay

Vermouth



El Bandarra, Vermut Rosso



El Bandarra, Vermut Blanco



Bosso, Vermouth Riserva 888



Matthiasson, Sweet Vermouth No. 3

Sauces & Butters



Garlic Butter

Bottled Beers and Cider



HEINEKEN 0.0

Reserve White Wine



Elena Walch Pinot Grigio

Meats & Cheese



Smoked Holstein Striploin

14
€



Smoked Gubeen

8
€

Carne*



Truffle Salami

11
€

Sparkling Wines by Bottle



Domaine du Vieux Pressoir, Saumur Brut



Bibi Graetz, Bollamatta Spumante

Tap White



Matthiason, Sauvignon, USA



Arnold Holzer, Gruner Veltliner



Lo Pateret, Garnacha Blanca



Domus Vini, Grecanico



Amy's White Sauvignon/Vermentino

Tap Orange



Frisach, 'Lo Pateret ' Garanacha Blanca

Tap Red



Finca Lalande, Malbec



Coquard, '69 ' Beaujolais



Amy's Red Merlot, Syrah



Succes, 'Cuca de Llum ' Trepat



Montfrin, Cote du Rhone



Hobo Wines, 'Folk Machine ' Pinot Noir

Bottled Orange



Frisach, 'La Foradada ' Garnacha Blanca



Arnold Holzer, 'Invaders ' Muller Thurgau

Soups \$5.50



Butternut Squash

11
€

Uncategorized



Bibi Graetz, Bollamatta



Nicolas Idiart, Rose



Smoked Almonds

4
€



Maison Antonins Bordeaux Blanc



Elio Ottin 'Nuances ' Petite Arvine



Dom.de Breseyme CDR Blanc



Michael Mara Chardonnay



Clos de la Chaise Dieu' Monopole Hardi-Burgundy



Jean Pabiot Pouilly Fume



Sette 'Questo e Il ' Bianco



Pietro Zardini Rosignol Bianco



Cauhape Jurancon Sec



Roccofire Grechetto 'Fiordaliso '



Athletes du Vin Chenin Blanc



Dom. de le Pepiere Muscadet



Maximin Grunhaus Riesling Mosel



Azal Vinho Verde



Loxarel Vermell LxV



Sette Questo e Il Rosso



Rosso Piceno 'Vigne Burello '



Yannick Amirault St. Nicholas de Bourgeuil CF



Domaine des Alexandrins Crozes Hermitage



Salem Wine Co. Pinot Noir-Oregon



Causse de Theron 'En Pente ' Cahors Malbec



Mercurey 1er cru 'Les Puillets ' Dom. Phillip Hardi



Pax Mahle North Coast Syrah



Matthiason Cabernet Sauvignon



Calzados' Rioja



Iuli 'Umberta ' Barbera



Heidi Schrock Blaufrankisch/St. Laurent



Volcanes Cabernet, Chile



Fredi Torres Montsant



Cuvee Des Galets' CDR-Unfiltered



Los Frailes Monastrell, Jumilla, Spain



Jardim de Estrela Dao, Portugal



Fog Mountain Merlot, California



San Pellegrino Flavours