

Bread appetizer, extra virgin olive oil and basil alioli.

| P.P. | 4.90

| FALL SPECIALS |

| Starters |

Warm cream of sweet potatoes and chestnuts, black garlic oil, slices of Iberian ham and chives.

22.50

*“Balinese-style dendeng balado” black angus beef ribs (Ireland) caramelised with garlic, chillies and lemon, served with a salad of mango, cucumber, shallots and lemongrass ***/***

27.50

Marinated free-range chicken satay, peanut masaman curry, sweet and sour pickles, spring onion, basil, coriander and toasted sesame seeds.

4 u | 24.90

| Main Courses |

Wonton pasta stuffed with pumpkin, gruyère and emmental cheese, creamy mushroom sauce, toasted pumpkin seeds, sage and lemon.

24.90

Roasted salmon fillet, pumpkin and basil purée, creamy saffron, dashi and lemon sauce, baby corn, pine nuts, radishes and watercress.

32.90

Lamb carré (New Zealand) in a crust of fine herbs, mustard and honey, glazed shallots, cauliflower couscous, green cardamom, shichimi togarashi and toasted almonds.

38.50

| OUR CLASSICS STARTERS |

Homemade roast chicken croquettes with Indian spices, peppers, carrots, dried apricots and coconut milk.

4 u | 14.90

*Wok-style edamames with garlic and ginger, sesame, soy, and shichimi togarashi. */****

11,90

Organic quinoa with pickled lombardy cabbage, courgette, carrot, cherry tomato, spring onion, coriander, sesame and peanut satay sauce.

Starters | 19.50 - Main Course | 25.50

*Asian shrimp salad with pink grapefruit, mango pure, shiitakes, aromatics herbs, wakame seaweed, and nuoc cham vinaigrette. */****

Starters | 23.90 - Main Course | 29.90

*Exotic Sumatra-style marinated tuna tartare with avocado, sriracha, chives, sesame, and shrimp toast. */****

Starters | 26.90 - Main Course | 36.90

*Corvina Nikkei ceviche, coconut and pisco emulsion, sweet potato, edamames, avocado, cherry tomato, cilantro, and red onion. */****

Starters | 23.90 - Main Course | 35.90

*Pork dumplings with ginger and kaffir lime, dry chili teriyaki, and apple compote. **/***

6 u | 23.90

| MAIN COURSES |

| Sea |

*Roasted sea bass with kimchi, sesame, lime, creamy potato, green asparagus, squid ink, cherry tomatoes, and apple. */****

36.90

*Thai yellow curry with hake, shiitakes, shallots, snow peas, confit tomato, peanuts, and coconut foam. Served with
jasmine rice */****

33.90

| Vegetarian |

*Thai yellow curry with chickpeas, aubergine and vegetables. Served with jasmine rice. */****

26.90

| Land |

*Rendang Padang: a typical dish from the city of Padang, Sumatra island. ***/****

*(Beef cheek slowly cooked in a curry made with red chilies, galangal, garlic, ginger, lemongrass, spices, and coconut
milk, served with jasmine rice).*

34.90

*Iberian pork secreto with smoked and citrus marinade, carrot cream with turmeric and coconut, sautéed spinach and
baby corn, cashews, and balsamic reduction.*

33.90

*Black Angus beef tenderloin tagliata (New Zealand), Thai curry, potato sauté, pak choi, shimeji mushrooms, basil, and
macadamia nut. */****

39.90

“Livingdreams Burger”

*100% Wagyu beef (Son Bellut Farm, Santa Maria Del Cami), brioche bun with sesame seeds, caramelized onion, gouda
cheese, bacon, tomato, lettuce, and rustic homemade potatoes served with our secret sauce.*

27.90

*Thai Wok: Wide rice noodles, fresh vegetables, Asian sauce, peanuts, and sesame. */****

24 | with smoked tofu 25.00 | with chicken 26.00 | with prawns 27.00 | with chicken and prawns | 29.00

| **TO ACCOMPANY** |

Steamed jasmine rice.

3.90

Thin and crispy french fries.

8.50

Our homemade rustic potatoes with thyme and pink pepper.

8.00

Creamy mashed potatoes with butter.

8.00

Sautéed vegetables with garlic, ginger, sesame seeds and Teriyaki sauce.

11.00

| **FOR THE LITTLE ONES** |

Italian-style pasta.

Olive oil and parmesan 9.00 | Tomato sauce and parmesan 10.50 | Basil pesto, peanuts and lemon 11.50

Roasted chicken breast with French fries, mashed potatoes, vegetables, or rice.

15.50

Crispy marinated chicken strips, with French fries, mashed potatoes, vegetables, or rice.

15.50

100% Wagyu beef burger with cheese and French fries.

19.50

Grilled hake fillet with French fries, mashed potatoes, vegetables, or rice.

26.00

Black Angus beef sirloin (New Zealand) with French fries, mashed potatoes, vegetables, or rice.

28.00

| *DESSERTS* |

Creamy mascarpone cheese and confit lemon, red fruits and caramelised walnuts.

13.90

“Crema catalana” with lemongrass, palm sugar and coconut milk, fresh mango and mint.

13.90

Our version of the banoffee pie with banana ice cream, dulce de leche, whipped cream, toffee crumble, and candy pop.

13.90

70% dark chocolate and tonka bean fondant, ginger crème anglaise, salted caramel ice cream and physalis.

13.90

Homemade carrot cake with honey, topped with butter and cream cheese frosting.

8.90

Homemade apple, raisins, walnut and cinnamon cake with biscuit and butter base.

8.90

Homemade raw almond cake with powdered sugar.

8.90

Ice cream and sorbet, delicious to accompany cakes, delightful to enjoy on its own.

Vanilla | Belgian dark chocolate and walnut | Banana | Salted caramel | Raspberry | Mandarin

1 u | 4.90

In case you have specific food intolerances or allergies, you are kindly requested to ask our staff for the allergen menu, in accordance with the Food Information Law following the European Regulation No. 1169/2011.

Our goal is to ensure you a delicious culinary experience, catering to your needs.

Thank you for your understanding and cooperation.

19
by
LIVINGDREAMS®

| *ENGLISH* |

Welcome to the world of Livingdreams