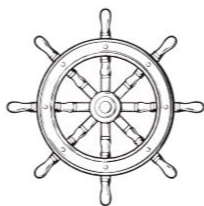


Ja
Kambusa
RISTORANTE



Gluten Free Fish Restaurant

Kambusa Experience

Fish Tasting Menù with six courses menù chosen by the Chef at

€ 75 per person, drinks not included

The taste menu is valid for the entire table

The fresh pasta is produced by us and is made with 40 egg yolks per kg of organic flour

Information about products or substances causing allergies or intolerances is available by contacting the service personnel

Frozen products may be used when fresh products are not available

Il pesce da noi acquistato fresco per preparazioni a crudo ha subito un trattamento di bonifica preventiva mediante il sottovuoto e abbattitura a -20°, conforme alla prescrizione del Reg. Ce 853/2004 allegato 3, Sez. VII, capitolo 3, lettera D, punto

Cover € 3,50, Mineral Water Balda of 0,75 cl € 3,50

Starter of Fish

Gran Crudità La Kambusa (suggested for 2 people)
2 Sicily Red Prawns, 2 Scampi, 2 Fin de Clare Oyster, Croaker Fish Tartare, Tuna Tartare,
Amberjack Tartare and Sea Bass Carpaccio
49

(4) Trilogia di Mare
Croaker Fish Tartare, Amberjack Tartare, Tuna Tartar
21

Oyster Tasting
2 Gran Crù le Tarbouriech le Rosa del Delta del Po, 2 Gran Crù Gillardeau, 2 Fin de Clare
29

Great Gratin with Scallops, Oyster, Scampi, Prawns, Mussels and
with Bronte's Pistacchio grains
21

Grilled Octopus with bean cream and sautéed black cabbage
19

Creamed Stockfish and toasted polenta
15

Sardines in Saor with sultanas, caramelized onion and pine nuts
15

Radicchio Flan on Monte Veronese fondue and Prawns in Kataifi
15

Sarter of Meat

Fassona tartar with egg yolk, Tropea Onion and Truffle slices
(min. 2 portions) 21 each

Raw Ham D.O.P Selezione Walter Brianza 24 months and Straciatella from Andria I.G.P
16

Eggplant Parmigiana
16

First Course of Fish

Homemade Lobster tagliolini with red and yellow Pachino Cherry tomatoes
35

Seafood Risotto with small fish and shellfish
(min. 2 people) 23 each

Ravioli Stuffed with baked pumpkin and prawns in butter and sage
21

Paccheri with Croaker fish ragù, Taggiasca olives and Pachino cherry tomatoes
19

Spaghetti with clams mullet bottarga
21

First Course of Meat

Paccheri with yellow and red cherry tomatoes and Stracciatella from Andria IGP
18

Homemade Bigoli al Torchio with duck ragout
16

Homemade Bigoli al Torchio Cacio e Pepe
16

Cream of the Day with bread croutons
13

Second Course of Fish

Real Mixed Grilled Fish (for 2 people)

Langoustines, Prawns, Scallops, Tuna Fillet, Squids, Our Catch of the day (Sea Bass and Croaker Fish fillet) and Blu Lobster (600g)

125

Special Mixed Grilled Fish (for 2 people)

Langoustines, Prawns, Scallops, Tuna Fillet, Squids, Our Catch of the day (Sea Bass and Croaker Fish fillet)

78

Catalana Blue Lobster (600gr.)

59

*The Catch of the day (Red Sbapper, Turbot, Red Porgy, Scorpion fish, Jhon Dory fish) grilled or baked served with its vegetable
min. 2 portions 6,5 per hg*

Mixed fried plate with aioli sauce

25

Tuna Fillet in pistacchio crust and jerusalem artichoke cream

25

Grilled sea bass served with its vegetables

25

Baked Croaker fish fillet with yellow and red cherry tomatoes, Taggisca olives and potatoes

25

Second Course of Meat

Irish Black Angus Grilled T-bone Steak with its vegetable

29

Irish Black Angus Braised with Amarone and mashed potatoes

23

Side Dishes

Sautè baby spinach, French fries, Baked potatoes, Grilled vegetables and Mixed salad

6

