



Tapas

Locanda's style octopus 3-14	€ 8
Fried squids, lemon and parmigiano 1-5-7-14	€ 8
Tuna tartare with nduja rice, sesame and almonds 1-4-6-8-11	€ 8
Salmorejo, red shrimps and Campo Badjoz pata negra 1-2-3	€ 10
Beef tartare, hazelnuts, foie gras and roasted shallot 1-7-8-10-12	€ 8
Knife sliced Campo Badjoz pata negra	€ 10
Onion soup, roasted shallot cream, almonds and whipped milk 7-8	€ 8

Pasta

Trofie with pesto 1-7-8	€ 16
Taglierini with purple shrimps and marinated egg yolk 1-2-3	€ 18
Spaghettoni with anchovy sauce, sea urchins and nori seaweed 1-4-6-14	€ 18

Our Jospes main courses - Grill

Dry aged fiorentina 7-9-12	€ 5.50/hg
Dry aged rib-eye steak 7-9-12	€ 4.50/hg
Cuberoll 7-9-12	€ 25
Secreto Iberico 9-12	€ 22
Lacquered veal flank with miso 8-9-11-12	€ 22
Catch of the day from the fish market 4-14	€ 7.50/hg
Turbot 4-7-12	€ 24
Cuttlefish 7-9-12-14	€ 22

Main courses

Whole fried fish 1-3-4-5	€ 75/kg
Red tuna Micuit 1-3-4-5-6	€ 22

Our main courses are all served with seasonal vegetables and sauces

Desserts

Total Chocolate - Chocolate and red wine cake, chocolate rice wafer, chocolate salted ground and cocoa sorbet 1-3-5-7-8-12	€ 8
Caramelized puff pastry, mascarpone cream and palosanto flavored apricots 1-3-7	€ 8
Sorbet of the day	€ 8
Val d'Aveto cheese-tasting 7	€ 8

Allergens:

1 - Gluten

2 - Crustaceans

3 - Eggs

4 - Fish

5 - Peanuts

6 - Soy

7 - Milk and derivatives

8 - Shell fruit

9 - Celery

10 - Mustard

11 - Sesame

12 - Sulphurous anhydride and sulphites

13 - Lupins

14 - Shellfish