

## Starters

- BARBAJUAN MAISON D'AQUÌ, Barbajuans stuffed with chard, garlic yoghurt, leek crisps, fresh herbs **13**
- HUMMUS BASSAR, Chickpea dip, tahini, spiced lamb and beef, marinated chickpeas, red onion pickles **15**
- FRIED ARTICHOKEs, Fried artichokes, raita sauce, zaatar, fresh herbes, basil and mint **14**
- ROASTED CAMEMBERT, Camembert made with raw milk 150g, bacon, honey, roasted hazelnuts, smoked thyme **16** ~10 min
- SEA BASS CARPACCIO, Sea bass, olive oil, lemon, green pepper, Espelette chilli pepper, trout eggs **21**
- GRILLED PRAWNS, Grilled prawns with parsley, lemon confit mayonnaise **23**
- KEFTAS, Beef and lamb keftas, tomato sauce, harissa, black olives from Kalamata, zaatar, fresh herbs **18**
- SQUID, Sauteed squid, siphon mousse infused with Iberian chorizo, paleta chips, chervil **19**
- BRAISED LEEKS, Braised leeks, butter sauce, roasted almonds, lemon zest, smoked salt, chives **13**

## Main courses

- BEEF CHICK CONFIT, Beef cheek confit, truffle mashed potatoes, meat jus **22**
- TRUFFLED FETTUCINE, Fresh fettucine with truffle cream, parmigiano reggiano **24**
- PORK BREAST, Low-temperature marinated pork belly, roasted sweet potato, meat juice, mint **26**
- FOCACCIA TOASTED, Toasted focaccia, raita sauce, truffled ham chiffonade, caper leaves, roasted pistachios **18**
- ROASTED OCTOPUS, Roasted octopus tentacle, sweet potato and pumpkin puree, pear sauce, orange supremes, fresh herbs **29**
- PUMPKIN & STRACCIATELLA, Roasted pumpkin, smoked stracciatella, onion confit, olive oil, parsley **16**

## Specialities «de la maison»

**Balearic rices to share** 2 | 4 persons ~15 min

**BLACK RICE AND PARSLEY BUTTERED SQUID** 24 per person

Squid ink rice, shellfish and fish stock, parsley buttered squid

**SAFFRON-FLAVOURED RICE WITH LANGOUSTINES AND MUSSELS** 25 per person

Saffron-flavoured rice, shellfish and fish stock, langoustines and Spanish mussels

## Desserts

**MILLE-FEUILLE DULCEY**, Butter puff pastry, dulcey blond chocolate cream, praline chocolate sauce, roasted hazelnuts, hazelnut ice cream **12**

**FLUFFY TIRAMISU**, Mascarpone cream, coffee dipped ladyfinger biscuits, chesnut cream, tonka beans **11**

**PEAR & COCO**, Williams pear compote, coconut crumble, meringue, lime zest **11**

**DESTROYED LEMON**, Crumble with almonds, lemon curd, lemon&basil sorbet, chantilly, lemon confit **10**

**ICE CREAMS & SORBETS** *Terre Adélice Bio* - Vanilla - Chocolate - Hazelnuts - Lemon & basil **3**



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