## 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, raïta 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»

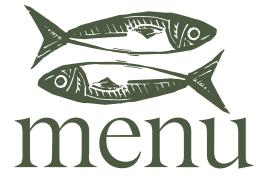
Balearic rices to share 2|4 persons ~15 min

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



Instagram @boccanissa

