

# H I | R E S

H I G H R E S T A U R A N T

## Appetizers

RED PRAWN CARPACCIO WITH ORANGE ZEST (2, 7, 12)	€ 32
RED SNAPPER TARTARE (4)	€ 24
TUNA TARTARE, CHIVES AND LEMON GEL (4)	€ 22
SCAMPI TARTARE, TANGERINE AND SICHUAN PEPPER (2, 12)	€ 35
GRILLED CUTTLEFISH, SMOKED YELLOW TOMATOES SAUCE AND CARROTS (12, 14)	€ 20
FRIED BABY OCTOPUS, COURGETTES IN SCAPECE STYLE WITH ORANGE AND TOMATO MAYONNAISE (1,3,14)	€ 20
BEEF TARTARE, CHICORY HEARTS IN ROMAN STYLE AND HAZELNUTS (4, 8)	€ 22
OYSTERS (14)	€ 7

## First Courses

LINGUINE WITH LOBSTER AND LEMON (1, 2, 7)	€ 30
RISOTTO WITH CRUSTACEAN (1, 2, 7)	€ 30
HOME-MADE BOTTONCINI FILLED WITH GROUPER AND ARTICHOKE (1, 3, 4, 7, 9)	€ 25
ARTISANAL SPAGHETTI WITH SMOKED CLAMS (1, 14)	€ 24
HOME-MADE AGNOLOTTI FILLED WITH GUINEA-FOWL "A LA CACCIATORA", PARMIGIANO AND OLIVES (1, 3, 7, 9, 12)	€ 20

## Main Courses

SOLE À LA MUNIERE AND SPINACH (1, 4, 7, 9)	€ 34
STEAMED GROUPER, CITRUS MAYONNAISE AND AROMATIC SALAD (3, 4, 12)	€ 34
OCTOPUS AND POTATOES (7, 14)	€ 28
GRILLED AND SLICED BEEF STEAK, BBQ SAUCE AND POTATOES (7, 9, 12)	€ 30

## Dessert

CHOCOLATE ABSOLUTE (1, 3, 7)	€ 14
APPLE TARTLET, ALMOND AND SALTED CARAMEL (1, 3, 7, 8)	€ 14
FRESH MOUSSE OF RICOTTA CHEESE AND PEAR (1, 3, 7, 12)	€ 14
SLICED FRUIT SELECTION	€ 12
HOME-MADE ICE CREAM AND SORBET (3, 7, 8)	€ 10
ITALIAN CHEESE SELECTION (1, 7, 8)	€ 20

**ALLERGENS 1:** CEREALS/GLUTEN **2:** CRUSTACEANS **3:** EGG **4:** FISH **5:** PEANUT  
**6:** SOY **7:** MILK/LACTOSE **8:** TREE NUTS **9:** CELERY **10:** MUSTARD **11:** SESAME  
**12:** SULPHITES>10MG/KG **13:** LUPIN **14:** MOLLUSCS

WINE LIST



BAR MENU

