

LANGOSTERIA



“Let's take off the tie on the fish...”

Enrico Buonocore, march 2007

TASTING MENU

Amberjack carpaccio
with mediterranean sauce

Warm seafood salad with langoustines,
red prawns, octopus and cacciaroli squids

🔥 Grilled red tuna belly, fioretto broccoli
and roasted datterino

Spaghetti with pink rock lobster and Amalfi lemon
Pink South African lobster

Langoustines tartare and foie gras
with Sauternes reduction

Babà with lemon cream
and mascarpone sauce

The tasting menu is for all diners

SPECIAL

Sole and asparagus tempura with lime sauce

Snapper carpaccio with citronette and glasswort

Grilled Brittany scallops with yuzu sauce

Paccheri with Brittany blue lobster

service for 2

🔥 **GRILLED GALICIAN ROYAL LANGOUSTINES**

🔥 **GRILLED CARABINEROS "GORDO"**

GALICIAN JOHN DORY

with artichokes and rosemary new potatoes

SALT CRUSTED MEDITERRANEAN SEA BASS

and San Marzano diced tomato with basil

PLATEAU ROYAL

King crab and steamed Galician royal langoustines with 10 oysters assortment, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 sea truffles, 2 clams and bulots

PLATEAU DEGUSTAZIONE

10 oysters assortment, 2 langoustines, 2 red prawns, pink shrimp, 2 scallops, 2 sea truffles, 2 clams and bulots

OYSTER BAR

Fines de Claire
Gillardeau
Saint-Vaast
Belon "00"
Sélection D'Or

SEAFOOD

Sicilian red prawns
Sicilian langoustines
Sea urchin
Bulot
Sea Truffles

RAW FISH

Carousel of raw fish and shellfish
2 course

Sea bream tagliata with crunchy capers and Amalfi lemon

Amberjack sashimi with jalapeno sauce

Tuna carpaccio, smoked aubergine and basil candied tomato

Amberjack and red prawns tartare with yellow datterino tomato coulis

NEW Pounded red prawns with white asparagus and ginger sauce

Langoustines tartare, foie gras and Sauternes reduction

TO SHARE

Bread, confit tomato and cantabrian sea anchovies

Milan crispy rice style with red prawns

🔥 Grilled cuttlefish and white asparagus, taggiasche olives and salmoriglio

🔥 Roasted octopus with paprika, with mashed potatoes and glasswort

Assassina style baby squids

Red prawns, langoustines and cacciaroli squids tempura with wasabi mayonnaise

STARTERS

NEW Sauteed baby squids, Spello chickpeas cream with rosemary extra virgin oil

NEW Monkfish, mashed purple potatoes and mugnaia sauce

🔥 Grilled tuna belly, fioretto broccoli and roasted datterino

Warm seafood salad with langoustines, red prawns, octopus and cacciaroli squids

Grilled royal prawn, chili pepper pumpkin and cardoncelli mushrooms

Catalan-style roasted langoustines with three tomatoes coulis

PASTA

NEW Orecchiette *damare* with seafood

Tagliatelle with scorpionfish and San Marzano with basil

NEW Gnocchetti with squid ink, red prawns and lemon

Smoked spaghetti with clams, baby squids and mullet roe bottarga

NEW Linguine AOP, turnip greens and langoustines tartare

Spaghetti with pink rock lobster and Amalfi lemon
Pink South African lobster

MAIN

NEW Catalan-style Breton blue lobster

King Crab 2007
Special edition

🔥 Grilled sicilian red prawns, ash roasted potatoes and AOP pack choi

NEW Turbot, smoked mashed potatoes capers and lemon sauce

NEW Galician sea bream, au gratin artichokes and basil sauce

🔥 Grilled red tuna with sweet and sour endive and black lime

SIDES

Sauteed artichokes

AOP Fioretto broccoli

Purple mashed potatoes

5 grilled vegetables