

il Clandestino

B E A C H

Six oysters fine de clair

(14) | Euro 18,00

Raw tuna

Salade, home made mustard sauce, toasted almonds (1, 4, 7) | Euro 15,00

Raw sea bass

Spinach, basil, cherry tomatoes and broken breadsticks (4, 10) | Euro 15,00

“Burrata” & cantabrian anchovies “Rizzoli”

Cherry tomatoes, salade, black olive patè (1, 4, 7) | Euro 14,00

Swordfish salade

Cured swordfish with salade, tomatoes and mustard sauce (4, 10) | Euro 12,00

Octopus salade

Lime mashed potatoes and arugola (7, 14) | Euro 14,00

“Lasagna” with cuttlefish and shrimps

Coconut, lime and persley sauce (1, 2, 3, 4, 12, 14) | Euro 12,00

Raw fried amberjack

Pickled vegetables and tomatoes centrifuged (1, 4, 9) | Euro 16,00

Shrimp’s hot dog

Home made bbq sauce, fried potatoes, yogurt and mustard (1, 2, 3, 6, 7, 10, 11) | Euro 15,00

Albacore tuna “Tataki” toast

Parmesan mousse, balsamic vinagre jam, salade (1, 3, 4, 6, 7) | Euro 12,00

Salted codfish toast

Tomatoes, salade and codfish mayonnaise (1, 3, 4, 7) | Euro 12,00

Smoked tuna and fried egg toast

Salade and home made raspberry and ginger sauce (1, 3, 4, 7, 10) | Euro 12,00

Hamburger

Sweet and sour onion, salade, home made bbq sauce (1, 3, 7) | Euro 14,00

“Mortadella” and bread

(1) | Euro 7,00

Il pesce destinato ad essere consumato crudo o praticamente crudo è stato sottoposto a trattamento di bonifica preventiva conforme alle prescrizioni del regolamento (CE) 853/2004, allegato III, sezione VIII, capitolo 3, lettera D, punto 3°. Alcune prescrizioni sono decongelate.

LISTA ALLERGENI: 1 glutine, 2 crostacei, 3 uova, 4 pesce, 5 arachidi, 6 soia, 7 latte, 8 frutta a guscio, 9 sedano, 10 senape, 11 semi di sesamo, 12 solfiti, 13 lupini, 14 molluschi