



M E N U

Discover the purity of Italian cuisine, elegantly simple and genuinely inviting. A celebration of skillful cooking and daily fresh produce.

S T A R T E R

BURRATA AL PESTO	14€
Burrata injected with pesto sauce on a bed of crystallized arugula and confit cherry tomatoes.	
PARMESAN CRISPS AND SALCHICHÓN	14.5€
Parmesan chips on the outside, creamy on the inside, on a bed of homemade basil pesto, layered with Malaga sausage marinated in honey and Modena vinegar.	
NACHOS A LA ITALIANA	12€
Nachos with three melted cheeses, dried tomato, basil pesto and guanciale.	
FOCACCIA CAPRESE	14€
Focaccia with fresh Burrata, cherry tomato, parmesan and arugula.	

M A I N

ITALIAN PASTA & PIZZAS

PASTAS



GNOCCHI SORRENTINA

Gnocchi with tomato sauce, mozzarella, parmesan and basil

12.50€

TROFIE PESTO AND GUANCIALE

Italian pasta with homemade basil pesto, burrata sauce, guanciale and parmesan.

13€

FAGOTTINI PEAR AND PECORINO

Pasta filled with pecorino cheese and pear with gorgonzola cream sauce.

14€

PIZZAS



MARGHERITA

With mozzarella, tomato sauce, olive oil and basil.

10€

LA PARMA

Gnocchi Mozzarella, tomato sauce, ham from Parma, arugula, parmesan and nuts. tomato sauce, mozzarella, parmesan and basil

13€

DIAVOLA

Mozzarella, tomato sauce, spicy Italian salami, parmesan, olive oil and basil.

11.5€

TRUFFLED

Mozzarella, truffle, cooked ham to the brisket, burrata from Puglia, parmesan, olive oil and basil.

16€

CAMPESINA

Mozzarella, tomato sauce, zucchini and fried eggplants, cherry tomato, basil and olive oil.

12€

CARBONARA

Mozzarella, guanciale, cream, egg yolk, pepper.

14€

SALSICCHIONA

Cream cheese base, mozzarella, eggplant, parmesan-style, Malaga sausage tartare and crystallized basil.

12€

CAPRICCIOSA

Mozzarella, tomato sauce, ham, mushrooms, artichokes, black olives, olive oil and basil.

17€

HAMBURGERS & BOWLS

BURGERS



CLASSIC

Beef, Spanish cheese, cheddar and Italian bacon. Served with fries.

12€

GOURMET

Matured beef, goat cheese, basil pesto and sun-dried tomato. Served with fries.

16€

BOWLS



POKE OKINAWA

Sushi rice, salmon sashimi, wakame, edamame, avocado, cucumber, carrot, corn, teriyaki sauce and sesame.

19€

FRUIT MACEDONIA

Fresh seasonal fruits. Optional: Add Greek Yogurt (+2€).

8€

SUSHI MENU

SUSHI



HOSOMAKI SALMON

Simple maki with salmon on the outside. 8 PIECES

8€

HOSOMAKI SPICY TUNA

Simple maki with spicy tuna on the outside. 8 PIECES

8€

FUTOMAKI PHILADELPHIA

Thick roll with cream cheese, salmon, eel, surimi and vegetables. 8 PIECES

16€

FUTOMAKI VEGAN

Thick roll with double seaweed, cream cheese, vegetables, fresh cheese and chives. 8 PIECES

16€

URAMAKI CALIFORNIA

Roll inverted with rice on the outside, salmon, surimi, cucumber and sesame topping. 8 PIECES

16€

URAMAKI CRUNCHMAK

Roll inverted with rice on the outside, salmon, surimi, cucumber and dried onion topping with Teriyaki. 8 PIECES

16€

URAMAKI DRAGON

Roll inverted with rice on the outside, eel, avocado, cucumber, carrot, surimi, capped with foie and soplete. 8 PIECES

18€

URAMAKI LA ISLA

Roll inverted with cream cheese, salmon on the inside and outside, finished with soplete and Maldon salt. 8 PIECES

18€

COMBINED SUSHI



STANDARD

12 assorted makis. 12 PIECES

20€

URAMAKI SELECTION

20 pieces of Uramaki assorted. 20 PIECES

35€

SUSHI BOAT

24 assorted pieces chosen by our sushi chef. 24 PIECES

50€

SUSHI BOAT XXL

60 assorted pieces chosen by our sushi chef. 60 PIECES

100€

D E S S E R T S

ITALIAN TIRAMISU

Mascarpone cream, savoiardi biscuits in coffee and powdered cocoa.

8€



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from the city. Book your unique
experience.

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