

MENU 3 COURSES 46

MENU 2 COURSES 39



STARTERS

Salted Tiramisù whipped salted mascarpone mousse, house-cured salmon gravlax topped with a golden coffee crumble, orange zest, yuzu pearls **16**

Caramelised Octopus on burnt pineapple **18**

Gazpacho (v) watermelon, tomato, cucumber, tomato dadolata **14**

SALADS

Caprese (v) Mozzarella di Bufala DOP, confit datterino tomatoes, basil oil, rocket, toasted pine nuts, tomato coeur de boeuf **22**

Aprés-Beach mizuna, sweet melon, Parma DOC cured ham, roasted macadamia nuts **25**

Octopus Salad with potatoes, celery, citronette, shiso leaves **27**

Mediterranean Rice Salad with julienne summer vegetables, peas, olives, yellow fin tuna **24**

Warm Focaccia prepared in-house served with organic olive oil and olives **6**



Please inform the team of any allergies / All the prices are in euros

MAINS



Croaker Fish “all’acqua pazza” with yellow cherry tomatoes, confit datterini and on slice of farmhouse bread and green sauce **32**

Chicken Ballotin with white truffle, sauteed fennel, prosecco sauce **30**

Slow-cooked Eggplant (v) in a roasted bell pepper sauce, capers, chickpea polenta, pickled bell pepper **27**

Choose your complimentary side dish:

Seasonal vegetables

Baked baby potatoes

Julienne salad

Orange Gnocchi with mackerel, anchovies, orange sauce, Pecorino cheese **27**

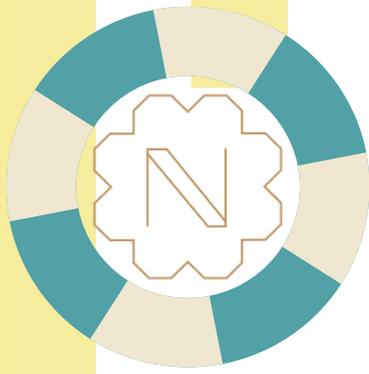
Pasta Lido paccheri with San Marzano tomato sauce, eggplants, swordfish and mint **28**

DESSERTS

Frozen Cappuccino - coffee ice cream, milk foam, italian meringue, cocoa **14**

Torta Paradiso Twist with peaches, whipped cream and maraschino **14**

Watermelon “Pannacotta” (vegan) - with tomatoes marmelade, red berries and cocoa seeds **12**



Sip & Share

The 9 Club Sandwich (v) 13
Club sandwich with gouda cheese, Parma DOC ham, light mayo, coleslaw, served with potato chips

Spread the Feminism (v) 10
Warm bread with assorted spreads

Gazpacho (v) 14

Salted Tiramisù 16
Whipped salted mascarpone mousse, house-cured salmon gravlax topped with a golden coffee crumble and orange zest

Sushi Croquettes 13
with smoked salmon or avocado & spicy mayo

Arancine (v) 13
Traditional Italian rice balls garnished with seasonal vegetables and parmesan

Patatas Bravas (v) 10

Manchego & Chorizo Croquettes 12

Ham & Melon Bites 14
Sweet melon wrapped in Parma DOC cured ham

Caramelised Octopus 18

SALADS

Caprese (v) Mozzarella di Bufala DOP, confit datterino 22
tomatoes, basil oil, rocket, toasted pine nuts, tomato coeur de boeuf

Après-Beach mizuna, sweet melon, Parma DOC cured 25
ham, roasted macadamia nuts

Octopus Salad with potatoes, celery, citronette, shiso 27
leaves

Mediterranean Rice Salad with julienne summer 24
vegetables, peas, olives, yellow fin tuna



Bar food available daily from 6pm