

The inspiration of our snacks comes from the warmer areas around the Mediterranean Sea. In size, they are perfect to take in one bite. A good advice is to take in many and share around the table.

## **Snacks**

Focaccia with <i>baba ganoush</i>	30-
Marinated olives from Lebanon	30-
Marcona almonds	45-
Spicy chips of rice and sesame with <i>labneh, baharat</i>	40-
Arancini ai Funghi with <i>piementon</i>	45-
Deep fried white asparagus with <i>dukkah</i>	50-
Beetroot falafel with <i>tahiniyoghurt</i>	45-
Patatas bravas with boquerones and aioli	50-
Foie gras on toasted croissant and <i>za'atar</i>	70-
<i>N'duja</i> croquet with pickled zucchini	55-
Tzatziki with dried olives and lumpfish roe	50-
Monte vecchio	60-
La Tur	60-
Epoisses	65-
Paleta	65-
Rosette de Lyon	55-

**SPIISA** • MATBAR •

## Starters

Spisas <i>shakshuka</i> with baked egg, ramson cruton and manchego	95-
Fried <i>pulpo</i> with <i>chermoula</i> , hummus and leeks	135-
Seared scallops with smoked blue mussels, <i>pangritata</i> , butterd clam broth and <i>espelette</i>	155-
Beef tartar spiced with <i>harissa</i> of beef with mayonnaise, pickled kohlrabi, onion and roasted hazelnuts	135-

## Main Courses

Fried eggplant with <i>frekkeh</i> , walnut <i>tahini</i> , red cabbage, roasted goat cheese and pomegranate	195-
Baked cod, grilled broccoli in <i>bagna cauda</i> and parsley salad	245-
<i>Shawarma</i> spiced porkbelly grilled on skewer, celeriac, feta cheese crème, <i>sumak</i> cured onions and <i>dukkah</i>	225-
<i>Shawarma</i> spiced oyster mushrooms grilled on skewer, celeriac, feta cheese crème, <i>sumak</i> cured onions and <i>dukkah</i>	195-
Grilled rib eye with endives in artichoke vinaigrette, deep fried potatoes and tarragon mayonnaise	295-

## Sweets

Spicy oat cookie with whipped Brilliat savarin and forest berries	85-
Ice cream of Manjari chocolate and orange with salt pistachio-marengoue, whipped cream	85-
Walnuts in dark chocolate	45-

## Chefs menu

Fried *pulpo* with *chermoula*, hummus and leeks

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*Shawarma* spiced porkbelly or oyster mushrooms grilled on skewer, celeriac, feta cheese crème, *sumak* cured onions and *dukkah*

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Ice cream of Manjari chocolate and orange with salt pistachio- marengoue, whipped cream

375-

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