



Welcome



Selection of raw fish

12 PIECES

€ 40

*Gran Menù Les Paillotes**

THREE STARTERS (RAW, COLD AND WARM), TWO
FIRST COURSES, MAIN COURSE AND DESSERT

€ 70

Antipasti imperiali del Cafè

CHEF'S SELECTION, TWELVE TASTINGS OF STARTERS:
RAW, COLD AND WARM

€ 45

*Menù Cafè Les Paillotes**

A TASTY JOURNEY: TWO APPETIZERS, FIRST COURSE, MAIN COURSE
AND DESSERT, CHEF'S SELECTION

€ 40

Starters Selection

4 STARTERS TO CHOOSE BETWEEN RAW / COLD / WARM

€ 20

*For the whole table

Starters Selection

RAW FISH

TUNA CARPACCIO WITH TOMATOES "PANZANELLA"
€ 14

SQUIDS "PESCARA STYLE"
€ 15

MARINATED CRUSTACEANS ON PEPPERS AND CAPERS SAUCE
€ 14

SEA BASS CARPACCIO ON "CANNELLINI" BEANS PUREE
€ 15

COLD FISH

SEAFOOD SALAD
€ 15

CATALAN-STYLE KING PRAWN
€ 15

CRISPY OCTOPUS*, FRENCH BEANS AND POTATOES
€ 13

MARINATED MACKEREL ON SPELLED SALAD
€ 13

WARM FISH

COQUILLES SAINT-JACQUES ON PEAS FOAM
€ 15

COD** IN TEMPURA WITH WASABI MAYONNAISE
€ 14

STEWED MOSCARDINI*
€ 12

PEPPERED MUSSELS
€ 10

SAUTÉED CLAMS
€ 12

First Courses

HOMEMADE TORTELLINI, ZUCCHINI, PECORINO CHEESE,
PORK CHEEK AND CRUSTACEANS**

€ 16

SQUARED SPAGHETTI WITH BLACK PEPPER,
CHEESE AND WHITE PRAWNS MARINATED WITH LIME

€ 18

“STRANGOZZI” WITH LOBSTER IN BELLAVISTA STYLE

(MINIMUM OF TWO PEOPLE)

€ 22

RISOTTO WITH SEAFOOD

€ 16

“SAGNE” WITH BEANS CREAM AND CRUSTACEANS**

€ 15

Main Courses

SAINT PETER FISH WITH LIQUORICE CRUST ON ALMOND PURÉE

€ 25

SEA BASS ON CHILLI PEPPER SAUCE AND ANCHOVIES

€ 23

STEWED OF SQUIDS AND CRUSTACEANS**

€ 25

LOBSTER WITH “NDUJA” CRUST, TOPINAMBUR
PURÉE AND FRENCH BEANS SALAD

(MINIMUM OF TWO PEOPLE)

€ 28

MIXED FISH GRILL

€ 25

FRIED SQUIDS

€ 18

MIXED FRIED OF SQUIDS, SHRIMP AND “PARANZA”

€ 20

IMPERIAL MIXED FRIED FISH

€ 28

Dessert

OUR CAPPUCCINO

€ 8

HAZELNUT AND CHOCOLATE PARFAIT WITH RASPBERRY ICE-CREAM

€ 9

WATERMELON JELLY AND FRUIT SALAD

€ 8

PINEAPPLE, CHOCOLATE ICE-CREAM

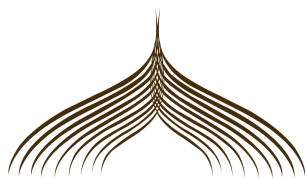
€ 9

Cover charge and service €4

Tasting menus are designed to be enjoyed by the whole table

Informations about the presence of substances or products that cause allergies or intolerances is available by contacting the restaurant staff

The fish destined to be eaten raw or partially raw and some ingredients, have undergone a rapid abatement treatment (-20 °C) in accordance with EU Reg. 853/04 for reasons of greater food safety. In the absence of fresh products, frozen products can be administered



Café Les Pailotes
restaurant terrazza sul mare