

Raw Fish

Selection of Raw Fish <i>Oyster, Scallop, Langoustine, Catch of the Day Tartare, Salmon Tartare, King Prawn, Red Prawns, Cuttlefish Noodle, Marinated Mackerel (2,4,9,14)</i>	€ 43
Tuna Tartare <i>Roasted Bell Pepper, Anchovy Mayonnaise, Fried Caper, Parsley Oil (3,4,10)</i>	€ 25
Red Shrimp Tartare <i>Yogurt, marinated cucumber, lime (2,7)</i>	€ 28
Langoustine Tartare <i>Vegetable brunoise, raspberry gel, garden salad mix (2)</i>	€ 28
Trilogy of Tartare <i>Tuna, Langoustine and Red Shrimp tasting (2,3,4,7,10)</i>	€ 35
Caviar and Brioche <i>Oscietra Royal caviar, brioche bread, Normandy butter (4,8,11)</i>	€ 40

Cooked Starters

Polpo Pop <i>Roasted octopus, smashed potato, roasted pepper ketchup, mustard sauce, marinated Tropea onion (7,12,14)</i>	€ 24
Cod & Puntarelle <i>Low-temperature cod, raw puntarelle, anchovies, toasted bread sauce (1,4)</i>	€ 25
Scallop in the Garden <i>Seared scallop, artichokes, Mediterranean cauliflower sauce (4,12,14)</i>	€ 26
Mediterranean Steam <i>Octopus, cuttlefish, shrimp, squid and seasonal vegetables, potato foam, parsley reduction, citrus oil (2,4,14)</i>	€ 23
Amberjack, Caesar-style <i>Curly lettuce and radicchio tardivo, honey-mustard sauce, vegetable charcoal crumble (4,8,11)</i>	€ 24

Allergens List

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Almonds, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Mollusks

First Courses

- Rice, Sea Urchin, Mantis Shrimp** € 26
Carnaroli risotto, sea urchin, mantis shrimp, Pecorino Romano
(2,4,7,9,12,14)
- Black & White** € 25
Black and white spaghetti, cuttlefish, clams, mullet bottarga, zucchini julienne
(1,4,14)
- "Bread, Butter and Anchovies"** € 22
CPacchero pasta with anchovy butter, marinated anchovies, toasted brioche
(1,4,7)
- The Officina del Mare's Spaghettone (since 2008)** € 26
Raw Red Shrimp Tartare, Light Garlic Oil, Tuna Bottarga, and Lime Zest (1,2,4)
- Green Fusillone** € 22
Fusillone Felicetti with cod, turnip-top reduction, lemon, crunchy bread with crusco peppers (1,4,14)

Main Course

- Bluefin Tuna** € 32
Seared tuna steak, pea hummus, garden salad with fermented black garlic
(4,10,12)
- Mediterranean Sea Bass** € 32
Zucchini purée "scapece style", saffron sauce (4)
- Turbot with Savoy Cabbage** € 32
Savoy cabbage stuffed with turbot, Mediterranean vegetable broth (4,9,12)
- Fried Seafood Selection** € 30
Squid Rings and Tentacles, Langoustine, King Prawn, Octopus (1,2,4,14)
- Fish, Mollusks and Shellfish Soup** € 35
Octopus, Squid, Cuttle Fish, Monkfish, Sea Bass, Yellow Tail and Crustaceans
(1,2,4,9,12,14)

Catalan Interpretation - Autumn 2025

Steamed Crustaceans and Shellfish, Vegetables, Fruit, and Mediterranean Touches

- Mixed: Octopus, Cuttlefish, Langoustine, King Prawn, Giant Prawn** € 42
XL € 65
- Crustaceans Only: Lobster, Langoustine, King Prawn, Giant Prawn** € 55
XL € 85

All served with a salad of mixed cherry tomatoes, julienne seasonal vegetables, marinated Tropea onion (2,9,12,14)

Cover € 5,5

Allergens List

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Almonds, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Mollusks



Tasting Menu

The Menù Will be The Same for ALL the Guests at The Table. Cover is Included, Beverages are Not.

Tuna Tartare

Roasted Bell Pepper, Anchovy Mayonnaise, Fried Caper, Parsley Oil (3,4,10)

Amberjack, Caesar-style

Curly lettuce and radicchio tardivo, honey-mustard sauce, vegetable charcoal crumble (4,8,11)

Polpo Pop

Roasted octopus, smashed potato, roasted pepper ketchup, mustard sauce, marinated Tropea onion (7,12,14)

The Officina del Mare's Spaghettone (since 2008)

Raw Red Shrimp Tartare, Light Garlic Oil, Tuna Bottarga, and Lime Zest (1,2,4)

Mediterranean Sea Bass

Zucchini purée "scapecce style", saffron sauce (4)

A' la Carte Desserts

€ 80 per Person

Allergens List

1 Gluten, 2 Crustaceans, 3 Egg, 4 Fish, 5 Almonds, 6 Soy, 7 Milk, 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulphites, 13 Lupins, 14 Clams



Dear Customers, if you have any allergy or food intolerance, please feel free to ask for information about our food and drinks.
If necessary, you can even check our allergen board (Reg.UE n.1169/2011).
We use preliminary sanitary treatments for non-cooked food items (Reg 853/04 CE). Some fresh products are subject to quick chilling, other products may arrive already frozen according to the daily availability. Our dining room staff is always at your disposal for information about the nature and the origin of any product we sell.