

Grain STREET

MENU

SNACKS

Pigs in a blanket, pickled mayo	€6 each
'Lasagnette fritti' mozzarella di bufala, Parmesan emulsion	€7 each
Sweet spices and local sheep's cheese panisse, date condiment	€6 each
Fish croquette, tartar sauce	€6 each

CHARCUTERIE

Serrano ham	€14
Salchichón Ibérico	€13
Chorizo	€14
Trio	€18

TO SHARE OR NOT TO SHARE

Grain seasonal salad	€15
Lasagne 'nera' with calamari, squid ink, Nduja	€18/€21
Greek salad with local Gilt-head Bream	€18
Frittata of spaghettoni, confit onions, pancetta and brie	€15/€19
'Acquerello' risotto with zucchini, marjoram and burratina	€16/€19
Chilled tomato and pineapple gazpacho	€14
Mezze maniche 'Gentile selection', short rib ragu, chilli and black olive	€16/€19
Pork 'caillettes' with chillies, tomato, sage and wet polenta	€24
Free-range chicken satay, celeriac slaw	€24
Grilled rib-eye of black angus beef, onion garni, mushroom sauce	€32
Roasted wild seabass, cherry tomatoes, anchovies and rosemary 'aigre-doux'	€28

SIDE ORDERS

Triple cooked skin-on wedges	€5
Crispy local potatoes with sour cream and chorizo	€5
Cauliflower 'mornay', hazelnut and preserved lemon condiment	€5
Button mushrooms in garlic and parsley	€5
BBQ local cabbage with spiced brown butter	€5

DESSERTS

Trifle 'Pear Helena'	€9
Double chocolate cookie brownie, yoghurt ice-cream	€9
Selection of homemade ice-creams and sorbets.	€3 p/scoop
Lemon meringue tart, olive oil and thyme ice cream	€9
Selection of international cheeses	€18

'Carte Blanche' - Surprise Sharing Menu

4 Course Meal - €60 Per Person

The tasting menu can only be ordered by the entire table until 21:30hrs.

Kindly inform us if you have any dietary requirements or if you suffer from any allergies
All prices are inclusive of VAT