

Grain STREET

MENU

SNACKS

Crispy pigs ears, mustard and tarragon mayo	€6 each
'Lasagnette fritti' mozzarella di bufala, Parmesan emulsion	€8 each
Mimolette and candied walnut beignet, pickled walnut condiment	€7 each
'B & W' Black ink and white fish beignet, coconut yoghurt emulsion	€8 each

CHARCUTERIE

Serrano ham	€15
Salchichón Ibérico	€15
Chorizo	€15
Trio	€20

TO SHARE OR NOT TO SHARE

Grain seasonal salad	€16
Lasagne 'nera' with calamari, squid ink, Nduja	€19/€22
Greek salad with local Gilt-head Bream	€19
Linguini 'Gentile selection', cacio e pepe with pistachios & lemon	€18/€21
Acquerello risotto with pumpkin, gorgonzola dolce and sage	€17/€20
Jerusalem artichoke velouté with local rocket leaves and smoked salmon	€14
Casarecce 'Gentile selection', with veal & rabbit ragu, rosemary, smoked chicken butter	€19/€22
Milk-fed veal 'Milanese', chicory and hazelnut salad	€28
'Assiette' of local rabbit, mustard and tarragon	€30
Grilled rib-eye of black angus beef, 'onion garni', mushroom sauce	€34
Roasted local dorado with sauce vierge, black olives and capers	€28

SIDE ORDERS

Triple cooked skin-on wedges	€6
Pan fried potato and parmesan terrine, charred onions	€6
BBQ local mushrooms, dashi mushroom glaze	€6
Grain 'Caponata'	€6
BBQ local cabbage with spiced brown butter	€6

DESSERTS

Trifle 'Pear Helena'	€9
Mille-feuille of caramelized 64% Valrhona dark chocolate and milk chocolate crémeux, buffalo milk ice-cream, caramel & yuzu	€10
Selection of homemade ice-creams and sorbets.	€3 p/scoop
Lemon meringue tart, olive oil and thyme ice cream	€9
Selection of international cheeses	€20

'Carte Blanche' - Surprise Sharing Menu

4 Course Meal - €65 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