

# Grain STREET

## MENU

### SNACKS

|   |         |
|---|---------|
| Crispy pigs ears, mustard & tarragon mayo                         | €6 each |
| 'Lasagnette fritti' mozzarella di bufala, Parmesan emulsion       | €8 each |
| Mimolette and candied walnut beignet, grape & raisin condiment    | €7 each |
| 'B & W' Black ink and white fish beignet, coconut yogurt 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 |
| Classic Salad 'Nicoise'   | €19     |
| Linguini 'Gentile selection', cacio e pepe with pistachios & lemon                      | €18/€21 |
| Acquerello risotto with tomato fondue, stracciatella & bottarga                         | €19/€22 |
| Mezze Maniche 'Gentile selection' with seafood 'Amatriciana'                            | €23/€26 |
| Casarecce 'Gentile selection', with pulled rabbit, saffron, capers                      | €19/€22 |
| Corn-fed chicken, hazelnut & preserved lemon farce, zucchini & basil                    | €28     |
| Braised belly of local pork, flavoured with sweet spices, apricot & sage                | €28     |
| Grilled rib-eye of grain-fed Black Angus beef, gherkin ketchup, 'Stroganoff' sauce      | €35     |
| Local fresh fish, 'Vichyssoise garni', black olives, brown butter aged vinegar dressing | €30     |

### SIDE ORDERS

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

### DESSERTS

|   |            |
|---|------------|
| Caramelized local white figs, curry & seaweed ice cream   | €9         |
| Mille-feuille of caramelized 64% Valrhona dark chocolate and pistachio crémeux, white chocolate ice-cream, caramel & yuzu | €10        |
| Selection of homemade ice-creams and sorbets.   | €3 p/scoop |
| Glazed passion fruit tart, yogurt ice-cream   | €9         |
| Selection of international cheeses  | €20        |

'Carte Blanche' - Surprise Sharing Tasting Menu - €65 Per Person

Pasta Tasting Menu - €50 Per Person

Sommelier Wine Experience - €35 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