

# oleum

restaurant

## MENU

### Appetizers...

Smoked salmon dice with creamy radish on homemade toast  
Sweet crunchy bread with Iberian ham and virgin olive oil  
Dried tomato skewer with Greek cheese and basil

### Starters...

Coconut *vichyssoise* with crunchy *kale* and natural cockles  
*Fetuccini al nero di seppia* with prawn cream in yellow curry  
Salad with leek, orange and black olive on avocado carpaccio  
Sprout salad with tuna *tataki*, nori seaweed in spicy tempura  
and *dashi* and *wasabi* vinaigrette (Sup. 8 €)

### Main courses...

Sea bream with sautéed green beans and fresh garlic  
*Risotto* with mushroom and wild asparagus  
Roast beef with meat juice, arugula, tomatoes confit and parmesan flakes  
Iberian pork with pickled carrot and *daikon* turnip,  
*romesco* sauce and potatoes (Sup. 10 €)

### Desserts...

Homemade chocolate mousse  
Iced *mochi* mix (raspberry *litchi* and *matcha* tea)  
Season's fruit

Rustic homemade bread

€ 28,00 VAT INCLUDED

Drink and water included