

Bacchus

A LA CARTE MENU

Starters

Burrata di Melanzane €19

Burrata with eggplant caponata, carta di musica, cherry tomato infused
with tomato relish and fresh basil oil

(2,3,6,8,9,10)

Vegetarian

Amberjack Tartare €30

Amberjack tartare with tapioca pineapple relish, oyster lime emulsion,
fresh raspberries and taro crisps

(13,10,9,14)

Octopus Carpaccio €26

Octopus carpaccio with black garlic, crispy octopus arancini, saffron
artichoke mousse and lemon dressing

(11,9,10,8,2,6)

Vitello Tonnato Affumicato €26

Slices of smoked veal loin with tuna aioli foam, crunchy tuna, pickled
caper berries, artichokes and pecorino crisps

(13,2,9,10,8,4)

Duck Fagotelli €19

Homemade fagotelli pasta filled with duck confit glazed with duck jus,
orange reduction and Parmigiano Reggiano sauce

(10,8,12,6,2)

Zucchini Cannelloni €19

Filled with leek and onion confit, cauliflower textures and coconut
emulsion

Vegetarian

(12,10,9,6)

Mains

Grouper €41

Fillet of grouper with eggplant parmigiana, beurre noisette foam and basil oil
(13,2,12,6)

Risotto 'Verdemare' €37

Lemon butter scallops over green asparagus risotto, 'nduja cream and saffron crisps
(1,2,9,12,10)

Red Mullet €39

Red Mullet fillets with calamarata pasta filled with oyster cream, zucchini, seasonal sea herbs and lemon sabayon
(13,1,9,10,6)

Venison €46

Pan seared venison fillet with potato pave, gorgonzola and beetroot compote, pickled blackberries and natural jus
(2,6,9,12)

Beef Ravioli €38

Homemade ravioli filled with slow cooked beef short rib, mushroom trifolata, parsley foam and Parmigiano Reggiano jus
(10,8,9,2,4)

Asparagus €24

Celeriac and beetroot mosaic, topped with asparagus, pistachio praline and drizzled with celeriac hazelnut sauce
(9,10,6,5)

Vegetarian

Allergens: 1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts
7. Soya 8. Eggs 9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 15. Shellfish

Desserts

Tiramisu €13

With lady's fingers, coffee amaretto syrup coffee cream
and mascarpone foam

(2,8,9,6,10)

Milk Chocolate Mousse €13

With praline, cocoa biscuit, almond and hazelnut waffle
crunch, topped with floating praline served with
bourbon vanilla gelato

(2,8,9,10,6,5)

Citrus Garden €13

whole preserved lemon served with lemon sorbet, set
on merlin orange cream

(2,6,10)

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Nuts 7. Soya 8. Eggs 9. Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish
15. Shellfish

SET MENU

Included on Half Board Terms

For Half Board Guests

Amuse Bouche

Compliments of the Chef

Starters

Burrata di Melanzane €19

Burrata with eggplant caponata, carta di musica, cherry tomato infused with tomato relish and fresh basil oil

(2,3,6,8,9,10)

Vegetarian

Or

Zucchini Cannelloni €19

Filled with leek and onion confit, cauliflower textures and coconut emulsion

Vegetarian

(12,10,9,6)

Sorbet

Lemon with Champagne foam

(8,9)

Mains

Lamb

Grilled lamb fillets served with truffle polenta, king oyster mushroom, spiced tomato relish and lamb jus

(2,4,9,10,12,6)

Or

Asparagus €24

Celeriac and beetroot mosaic, topped with asparagus, pistachio praline and drizzled with celeriac hazelnut sauce

(9,10,6,5)

Vegetarian

Desserts

Tiramisu €13

With lady's fingers, coffee amaretto syrup coffee cream and mascarpone foam

(2,8,9,6,10)

Or

Citrus Garden €13

Whole preserved lemon served with lemon sorbet, set on merlin orange cream

(2,6,10)

Vegetarian

Allergens: 1. Crustaceans 2. Milk 3. Peanut 4. Mustard 5. Sesame seeds 6. Nuts 7. Soya 8. Eggs 9.

Sulphur 10. Cereals 11. Mollusks 12. Celery 13. Fish 15. Shellfish