



VAL MARINA MENU

EVENING 2019

APPETIZERS

LOCAL GOAT CHEESE CAPRESE

local fresh goats cheese/local tomatoes/basil jelly/
green olives

YIN YANG TUNA

Adriatic Tuna/Sesamelemon marmalade/dried cherry
tomatoes/pickled rock samphire/young zucchini

BEEF CARPACCIO

beef carpaccio/black truffle vinaigrette/ micro
greens/pine nuts/parmigiano shavings

SEA BASS CEVICH

sea bass/lime/local olive oil/sea salt/black
pepper/flowers

SMOKED SALMON

Smoked salmon/pork cracklings /beluga
lentils/wasabi/dehydrated raspberry



SOUPS

SHRIMP BISQUE

Creamy shrimp chowder/prawn/clams/Mediterranean
spiced focaccia/aioli sauce

OLIVE OIL VELLUTATA

Silky cream made of olive oil/green asparagus
tapenade/poached egg/olive oil earth

TOMATO CONSOMMÉ

Clear tomato soup/buffalo mozzarella
/basil sprouts

ENTREES

SOBA NOODLE

buckwheat noodles/ soya sauce/ butter/ shrimps

HAND ROLLED PASTA WITH CLAMS

clams /tomatoes sauce/garlic/white wine

DUCK BREAST

parsnip cream/croquette of sweet potato/ glazed
beetroot /pistachio powder

YELLOW QUINOA STEAKS

quinoa steaks/ vegetables cassoulet/hollandaise sauce

DAILY CATCH

TUNA STEAK - 0,25 KG / 8 OZ.

grilled tuna steak/broad beans/ chickpeas falafel/
salt/pepper/olive oil

WILD SEA BASS 0,25 KG / 8 OZ.

grilled sea bass filet/spinach cream/micro greens
/salt/pepper/olive oil

WILD DENTEX 0,25 KG / 8 OZ.

grilled dentex steak/ spinach cream/micro greens
/salt/ pepper/ olive oil



SALMON FILET 0,25KG / 8 OZ.

grilled salmon filet/ micro greens/
salt/pepper/olive oil powder

ADRIATIC SHRIMP AND SCAMPI 1 KG

grilled shrimp and scampi /baby summer salads/olive
oil/ garlic/ salt

BUTCHER'S BLOCK

KOBE RIB EYE 10 MARBLE GRADE 1,00 KG / 36 OZ.

"The queen of meat, Meat for Kings"
there are champagnes... and there is Don Perignon...
There are cars... and there is Rolls Royce...
There is caviar... and there is Beluga...
In the same way... there is meat and there is "Kobe Beef"
"Kobe"... is unique

TEXAS RIB EYE STEAK - 0,30 KG / 11 OZ.

BLACK ANGUS FILET STEAK - 0,25 KG / 8 OZ.

LAMB RACK - 0,30 KG / 11 OZ.

PORK MANGALICA FRENCH RACK 0,30 KG / 11 OZ.

TOMAHAWK STEAK ~ 1,00 KG / 36 OZ.



ACCOMPANIED BY...

RATATOUILLE VEGETABLES

STEAKHOUSE FRIES SERVED WITH SEASONING OF YOUR

CHOICE:

rosemary flavored sea salt
Parmigiano Reggiano cheese
White truffle oil

POTATOES GRATIN A LA CHEF

GRILLED GREEN ASPARAGUS

YOUNG FRESH ZUCCHINI MARINATED IN OLIVE OIL

SAUTÉED SPINACH AND TOMATOES

ARUGULA SALAD SPRINKLED WITH TOASTED PINE NUTS

AND HARD CHEESE SHAVINGS

CHEF SUMMER SALAD

SAUCES: TRUFFLE SAUCE 28 KN | HOLLANDAISE SAUCE | DEMI-GLACE SAUCE
CHEFS BBQ SAUCE | CAFÉ DE PARIS SAUCE

SUGAR HAPPINESS

MACHA GREEN TEA & CHOCOLATE CAKE

Served with Macha green tea sorbet and toffee sauce

SUMMER LOVE

Berry fruits with vanilla ice cream, chocolate
sponge, sprinkled with crunch almonds and honey

ASSORTED MACARONS

Single-origin chocolate ganache, Tahitian vanilla
and Madagascar vanilla, pistachio, raspberry compote,
butter salted caramel, lemon



SEASONAL FRUIT SELECTION

Assorted seasonal fresh fruits colonade

WHITE CHOCOLATE PARAFAIT

White chocolate parafait with strawberries sorbeto

TIRAMISU IN THE JAR

Classic tiramisu served in "garden" jar