



## SMALL PLATES TO SHARE

Burrata, peach, preserved lemon, hazelnut (V)	€ 6.50
Charred leeks, pumpkin seeds, salted egg yolk, sumac (V)	€ 5.50
Sweet and sour golden beets, ricotta, toasted hemp (V)	€ 5.75
Charred cucumber, green apple, fennel, macadamia (Vg)	€ 5.00
Confit tomatoes, charred sardines, pistachio di Bronte pesto	€ 5.95
Char grilled halloumi, lemon, roasted fennel, caper berries (V)	€ 6.25
Tuna sott'olio, charred artichokes, za'atar	€ 5.75
Lamb tartar, anchovy cream, burnt onion	€ 6.75
Roasted Roma beans, straciatella, salsa trapanese (V)	€ 5.25
Charred butternut squash, yellow tomatoes, citrus yoghurt (V)	€ 5.00

## SIGNATURE

Selection of 3 cuts (chef's choice) served with burro del Chianti	€ 12.50
Selection of 3 cheese's (chef's choice) served with home-made chutney	€ 13.00
Selection of fritto misto (300 gr M.P.) with smoked oil and lemon aioli	€ 15.00

## SALADS

Rose harissa cauliflower, kale, capers, ricotta toasted hazelnuts, moût de raisin dressing (V)	€ 14.95	€ 6.80
Spinach, kale, charred spring onions, asparagus, peaches,, romesco (Vg)	€ 16.00	€ 7.50
Sprouting broccoli, romanesco, Haricot vert, skordalia (Vg)	€ 13.75	€ 6.00

## MORSELS WHILE YOU PONDER

Marinated nocellara olives with orange and smoked sheep's cheese	€ 4.50
Breaded stuffed olives filled with a pork ragout	€ 5.00
Gordal olives with Cantabria anchovies	€ 4.50
Moroccan black douce olives with fire roasted peppers	€ 4.00
Chalkidiki olives with garlic confit	€ 4.00

*Served with warm sourdough bread, olive oil and Taggiasca olive tapenade*

## FROM THE CHARCOAL GRILL

Grass fed New York striploin - 400 gr	€ 32.00	€ 17.00 (200gr)
Grass fed rib-eye - 350 gr	€ 30.00	€ 14.00 (150gr)
Rose harissa and baharat marinated baby chicken	€ 27.00	€ 14.00 (½ Chicken)
Ibérico "Secret Cut" - 300 gr	€ 29.00	€ 14.50 (150gr)
Grass fed flank (tagliata) - 400 gr	€ 28.00	€ 15.00 (200gr)
Sicilian rack of lamb		€ 35.00
TSK burger - 230 gr		€ 17.00
TSK mushroom burger (Vg)		€ 15.00
Fish (only line caught & subject to market availability)		€ MP/100 gr

Choose from one of the following sauces  
 Peri Peri - Salmoriglio - Chimichurri - Salsa Verde - Salsa Rossa - Burnt honey BBQ sauce  
 All grills are served with honey glazed tomato, onion, Portobello mushroom  
 Choose from potato fries or baked potato with sour cream

## PASTA

Fettuccine, spiced lamb ragù, Taggiasche olives, kale	€ 13.95
Spaghetti, white anchovies, spring onions, fennel, sea herbs, mollica	€ 12.75
Busiate, red pepper, ricotta and almond pesto (V)	€ 12.50
Strozzapreti, squid ink, prawns, datterini, chili, broad beans	€ 14.50

*Our pasta is prepared as a starter 80gr pasta - available as a main course with a € 5.00 surcharge*

## DESSERT

Roasted pineapple with chili, tamarillo, coconut ice-cream	€ 6.50
Yoghurt and orange cream pot, macerated strawberries	€ 6.00
Peach, rosemary galette, lime mascarpone	€ 7.00
Summer stone fruit cobbler, vanilla ice-cream	€ 6.50
Seasonal fresh fruits, lime syrup	€ 5.50
Baked lemon curd, raspberries, pistachio granola	€ 7.00

## TRY OUR SIGNATURE COCKTAILS

Mr. M (rum infused with orange and cinnamon sugar syrup, fresh lemon, Homemade berry pyre & tabasco)	€ 13.00
Hemingway Daiquiri (rum, maraschino, fresh lime, fresh grapefruit & sugar syrup)	€ 12.00
Breakfast Martini (orange marmalade, gin, fresh lemon & Cointreau)	€ 11.00
Waterloo (chunks of watermelon, sugar syrup, gin, fresh lemon juice & Campari)	€ 12.00

## GIN & TONIC CONCEPT

Ampersand with Original Slimline Berry	€ 10.00
Nordes with Fever Tree Elderflower	€ 10.00
Violet with Original Slimline Citrus	€ 10.00

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