

# Fish



## Starters

Saute of mussels.....	€9
Saute of mussels and clams.....	€12
Salmon and avocado tartare with blueberries and chia seeds.....	€14
Tuna tartare with mint and passion fruit.....	€16
Lobster tartare with fennel and raw vegan mayonnaise.....	€18
Buddy's starter for 2 persons.....	€36

## First courses

Paccheri with mussels and pecorino cheese.....	€10
Spaghetti with clams.....	€12
Tonnarelli with lobster and pistachio pesto.....	€16
Gnocchetti with tuna, cherry tomatoes and caviar.....	€14
Linguine with lobster.....	€16

## Main courses

Stockfish slice with fresh tomato sauce and mint.....	€14
Tuna cut with sesame and spinach (200gr).....	€16
Salmon slice (200gr) with rocket salad and raw vegan tzaziki sauce.....	€14
Lobster "alla catalana" with raw vegan mayonnaise.....	€16

Abbattiamo per 24 ore tutto il pesce che serviamo crudo e seguiamo rigorosamente ogni fase della catena del freddo.