

# LA PROPINA

## MEDITERRANEAN CUISINE

SOURDOUGH BREAD | 18 PER/PERS AD LIB

COPPA PLATE 65

MARINATED PEPPERS | GOAT CHEESE 115

PATATAS BRAVAS 65

CROQUETAS DE JAMON 115

PULPO | NDUJA 135

WILD GARLIC MUSSELS 145

TUNA CRUDO | OLIVES | CUCUMBER 125

WHITE ASPARAGUS | HOLLANDAISE | WILD GARLIC 155

### MAIN COURSES

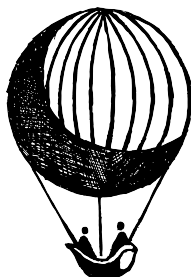
FRIED GNOCCHI | GOAT CHEESE | MUSHROOMS 95/165

LANGOUSTINE RISOTTO | GREMOLATA 195

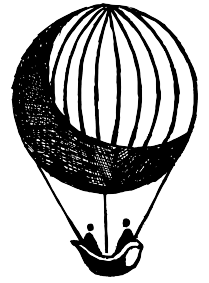
STEAK FRITES 225

CHEESE PLATE | JAM 65

BASQUE CHEESE CAKE 65



# DRINKS



IPA 30/60

PILSNER 25/50

AMARO MONTENEGRO & TONIC 65

ESPRESSO MARTINI 105

NEGRONI 105

PISCO SOUR 105

PAPER PLANE 105

(BOURBON, APEROL, AMARO)

LE ZAMPA 105

(TEQUILA, COGNAC, ALMOND)

NAXOS 105

(GIN, MASTIKA, MARASCHINO)

LOOKING FOR SOMETHING ELSE? WE CAN PREPARE MOST CLASSIC COCKTAILS OR  
CREATE SOMETHING JUST FOR YOU.

# SOFT DRINKS

0,5% BEER 45

LIMONADE 30

SAN PELLEGRINO LIMONATA 45

WATER, STILL OR SPARKLING AD LIB  
8 PER PERSON