Mezé

|V|9

Homemade bread and house dips:
Tzatziki sauce, confit garlic and balsamic from Modena, spicy red
pepper spread, green pepper and spicy herb spread, reduced yoghurt
balls with salt in olive oil, burnt eggplant cream |1|11|7|

Mezetini

Hot plate 5

Our selection of homemade spicy flavors: green hot peppers on the grill, fresh and spicy red pepper spread, and hot pepper confit Creme fraiche 4 |7|

Pickles 4

Green tahini 4 |11|

From the Sea

Fresh oyster 14

Fresh oysters on ice, served with lemon, shallot, and vinegar (2 pc) |14|

Wild Sashimi 16

Tomato consommé, fennel leaf oil, fried bulgur, yoghurt |1|4|7|

Wild Ceviche 16

Sea fish, fresh fruit, leak, radish, aromatic herbs and pistachio |4|7|

Fried Calamari 20

Deep fried calamari in a beer batter, served on top of fresh eggplants, tomatoes, garlic and aromatic herbs |1|4|

Brown butter scallops 16

Grilled scallops with lemon, parsley, and brown butter sauce |14|7|

Fish fillet on a skewer 24

Sea fish on the grill under fennel, green beans and parsley and lemon sauce |4|7|

A celebration from the sea 26

Variety of seafood* cooked in their sauce, butter, white wine, served with toasted bread *According to the availability of the sea |2|4|7|14|

Pan of mussels 18/22

Hot pan of mussels with garlic, hot pepper, butter, and parsley |2|4|7|14|

From the Farm

Beef tartare 18

Fillet steak tartare, red onion, capers, mustard aioli, egg yolk and onion powder, served with homemade chips|3|7|10|

Chicken Liver Patè 12

Seasoned chicken liver. Served alongside chili jam, fresh salad and homemade toast. |1|

Pizza non pizza 20

Thinly sliced beer-marinated grilled pork, served on pita bread with seasoned yogurt, green herbs, burnt tomato, and limes. |1|7|

Steak on a skewer 24

Premium meat skewer with shallots cooked in whiskey, reduced beef stock and whiskey sauce |7|12|

Meat Qubbah 14

Fried bulgur dough filled with minced meat slowly cooked with spices, served with green leaves and lemon |1|

From the Field

Fennel and orange salad | VV | 10

Fresh fennel, fennel leaves, orange slices, candied orange peel |11|7|

Green beans on the grill | veg | 8 Grilled green beans with olive oil, lemon, and Maldon salt

Qubbah | VV | 12

Fried bulgur dough filled with long-cooked cauliflower, leeks and onion, served with green leaves and lemon. |1|

Fried cauliflower 10

Cauliflower florets fried in our breading, served with flavored sauce. |11|

Bruschetta of fresh tomatoes 10

Our homemade bread aromatized with fresh garlic, fresh tomatoes, and extra virgin olive oil. |1|7|11|

Fresh salad 12

Our fresh seasonal vegetables, served with the sauce of the day.

Cabbege skewer 16

Layers of slow cooked cabbage with brown butter and thyme, served with a cold rich and fresh cream of almond and confit garlic, reduced Balsamic vinegar, honey, and extra virgin olive oil. |1|7|

Pizza non pizza veg 16

Slow cooked variety of chopped vegetables, served on a pita bread with seasoned yogurt, green herbs, burnt tomato, and lime. |1|7

Packeges

CHAMPAGNE 160

4 Oysters, Wild Sashimi, Scallops and one bottle of Champagne

WILD 110

MEZE, Wild Sashimi, Scallops, Qubbah, Steak on Skewer, fennel salad, and a bottle of Vermentino

SEA 120

Celebration from the sea, Wild Sashimi, Wild Ceviche, Scallops and a bottle of Hirsute Blanc o Gewürztraminer Via dei lamberti 5, Firenze 50123



Allergies List

MEZÈ

Wild dining
Small tastes for sharing
Day time and Night time
Eclectic feel

DESSERTS

Sesame and coffee 10

Semfreddo of sesame, served with crispy sesame, coffee and chocolate crumble, and fresh seasonal fruit |11|7|

Rich chocolate mousse 10

High quality dark chocolate mousse, served with whipped cream and crunchy elementss |1|3|7|

Cheesecake 10

Rich cream cheese served with butter crumble |1|3|7|

Coppo 1982, Canelli, Piemonte 8/38

Moscato 100% . 2022



Allergies List