Menù
Duchi Maris



DUCHI Maris

MENU

STARTERS

Scampi and shrimp cocktail
with wasabi sauce *
€ 24.00
Allergens: 2, 3, 10, 12

Raw seafood platter #
€ 48.00
Allergens: 2, 4, 12, 14

Grilled shrimp with curry
with horseradish mayonnaise *
€ 24.00
Allergens: 2, 12

Mixed seafood gratin *#
€ 28.00
Allergens: 1, 4, 7, 12, 14

Maris Board
Jamon Iberico, Mangalica Salami,
Cheeses and Pickled Vegetables
€ 35.00
Allergens: 7, 9

DUCHI Maris

MENU

FIRST COURSE

Linguine with clams and saffron #
€ 26.00
Allergens: 1, 14

Fettuccine with lobster, busara-style #
€ 39.00
Allergens: 1, 2, 9, 12

Orecchiette alla pescatora #*
€ 22.00
Allergens: 1, 2, 4, 9, 12, 14

Mezzi paccheri “ai trulli”
cherry tomatoes, tomato sauce, burratina and basil *
€ 20.00
Allergens: 1, 2, 12

Pumpkin velouté with shrimp *
€ 20.00
Allergens: 1, 2, 12

DUCHI Manis

MENU

MAIN COURSE

Lobster in hollandaise sauce with brioche bread *
€ 39.00
Allergens: 1, 2, 3, 7, 12

Mixed fried seafood # *
€ 30.00
Allergens: 1, 2, 4, 7, 12, 14

Breaded anchovies #
€ 24.00
Allergens: 1, 3, 4, 7

Catch of the day
(for 1 to 4 people, depending on availability)
€ 9.00 per 100g

Catch-of-the-day steak with grilled artichoke flower #
€ 34.00
Allergens: 4, 9

DUCHI Maris

MENU

Grilled scampi (Croatia) #*
€ 16.00 per 100g
Allergens: 2, 12

Italian Frisona T-bone steak (Musa)
€ 9.00 per 100g

Tuna tataki with bottarga and caponata #
€ 34.00
Allergens: 1, 4, 9, 11

SIDES

New potatoes
€ 7.00
Allergens: 7

Spinach with butter *
€ 7.00
Allergens: 7

Mixed salad
€ 7.00

DUCHI Maris

MENU

DESSERTS

Tiramisu
€ 10.00
Allergens: 1, 3, 7

Crema catalana
€ 10.00
Allergens: 1, 3, 7

Chocolate mousse with sbrisolona *
€ 10.00
Allergens: 1, 3, 7, 8

Sorbet and scoop of ice cream
€ 5.00
Allergens: 3, 7, 8

Panna cotta
€ 10.00
Allergens: 7, 8

Cover charge € 4.00

DUCHI Maris

MENU

ALLERGENS

1. Cereals containing gluten
2. Crustaceans and products thereof
3. Eggs and products thereof
4. Fish and products thereof
5. Peanuts and products thereof
6. Soybeans and products thereof
7. Milk and products thereof (including lactose)
8. Nuts (tree nuts)
9. Celery and products thereof
10. Mustard and products thereof
11. Sesame seeds and products thereof
12. Sulphur dioxide and sulphites >10mg/kg or >10mg/L
13. Lupin and products thereof
14. Molluscs and products thereof

Dishes marked with * are prepared using frozen or deep-frozen raw ingredients.
Dishes marked with # are blast-chilled in-house.
Dishes marked with X are either blast-chilled in-house or purchased frozen.