
ANTIPASTI - STARTERS

Folgueroles coca bread with tomato	4,00€
Basket of artisan breads and selected Italian olives	5,50€
Gluten-free bread	1,50€
Joselito Iberian ham	20,00€
Favola mortadella	12,00€
Balfegó tuna carpaccio (natural)	14,00€
Langoustine and octopus salpicón	12,00€
Crispy biscuit filled with crab (or tuna) with curry and fresh avocado	18,00€
Crab salad with lemon mayonnaise	19,00€
Artichoke and avocado salad with parmesan shavings	14,00€
Spinach sprout salad with yuzu and kimchi sesame	12,00€
Creamy Puglia burrata with cherry tomatoes	14,00€
Harry's Bar carpaccio	14,00€
Vitello tonnato with capers	15,00€
Croquette (per unit): ham, mushrooms, or prawns (+€0.5)	3,00€
Clams with beurre blanc, caviar supplement +€18	18,00€
Sautéed seasonal mushrooms	14,00€

PASTA I RISOTTO

Oven-baked lasagna	17,00€
Venetian-style gratinated tagliolini	17,00€
Spaghetti alla carbonara	17,00€
Fettuccine with ragù	19,00€
Ossobuco ravioli with tomato and beurre blanc	19,00€
Fettuccine Alfredo "as in Rome", with truffle +8€/gr	16,00€
Gnocchi with tomato and basil	17,00€
Maccheroni cacio, pepe and lime	16,00€
Linguine alle vongole with chilli	21,00€
Classic parmesan risotto, with truffle +8€/gr	17,00€

Gluten-free pasta option +€1.50

SECONDI PIATTI - MAIN DISHES




























































Sea bass with beurre blanc and vegetables	28,00€
Tuna loin with pepper sauce	33,00€
Mild curry chicken with pilaf rice	22,00€
Meatballs with stracciatella and parmesan	18,00€
Entrecôte (500g) "tagliata style" with French fries and Café de Paris sauce	49,00€
Classic filet au poivre	33,00€
Beef tartare	21,00€
Sides: French fries, mashed potatoes, pilaf rice, or ratatouille	4,00€

DOLCI - DESSERTS

Flan	7,00€
Classic tiramisù	10,00€
Chocolate zabaglione with pistachio ice cream	12,00€
Made-to-order vanilla ice cream	9,00€
Artisan cheesecake for 2 people	16,00€
Pineapple and raspberry carpaccio	12,00€
Chocolate truffles	7,00€
Selection of Italian cheeses (gorgonzola, puzzone, taleggio)	15,00€

ALLERGENS MENU







ANTIPASTI

- Clams al beurre blanc      
- Carpaccio Harry's bar      
- Sautéed seasonal mushrooms 
- Spinach sprout salad with yuzu and kimchi sesame      
- Creamy Puglia burrata with cherry tomatoes     
- Vitello tonnato with capers       
- Jamón ibérico Joselito
- Bread with tomato 
- Crab salad with lemon mayonnaise      
- Langoustine and octopus salpicón       
- Homemade croquetas   
- Gluten-free bread
- Mortadella Favola
- Balfegó tuna carpaccio (natural)   
- Crispy biscuit filled with crab (or tuna)       
- Artichoke and avocado salad with parmesan shavings 

PASTA AND RISOTTO

- Spaghetti alla carbonara      
- Fettuccine al ragú      
- Fettuccine Alfredo "as in Rome"       
- Gnocchi with tomato and basil      
- Maccheroni cacio, pepe e lime      
- Linguine alle vongole with chilli    
- Oven-baked lasagna      
- Classic parmesan risotto      
- Raviolis de ossobucco con tomate y beurre blanc      








SEGONDI PIATTI

- Sea bass with beurre blanc and vegetables 
- Entrecôte (500g) "tagliata style" with French fries and Café de Paris sauce
- Classic filet au poivre 
- Beef tartare 
- Mild curry chicken with pilaf rice 
- Tuna loin with pepper sauce 
- Meatballs with stracciatella and parmesan 

CONTORNI

- French fries
- Mashed potatoes 
- Pilaf rice
- Ratatouille 

DESSERTS

- Chocolate zabaglione with pistachio ice cream 
- Classic tiramisù 
- Made-to-order vanilla ice cream 
- Flan con chantilly 
- Chocolate truffles 
- Crispy orellette with dry anise 
- Pineapple and raspberry carpaccio
- Selection of Italian cheeses 

Allergens List

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|  |  |  |  |  |
| Cereals containing gluten | Eggs | Milk | Crustaceans | Peanuts |
|  |  |  |  |  |
| Sesame | Celery | Mustards | Fish | Lupin |
|  |  |  |  | |
| Tree nuts | Soybeans | Shellfish | Sulphur dioxide and sulphites | |

If you have any allergies or intolerances, please inform our team.
If you have any questions about possible cross-contamination, please ask our staff.