

# ANGEL

*Roofbar & Dining*

"Dear guest, let me take you on a journey inside my kitchen. For me, sharing a meal is the best way to experience innovative dishes. In my kitchen, Mediterranean influences blend incredibly well with the best local ingredients.


I hope you enjoy the ride."

Mor Michael

A handwritten signature in black ink, appearing to read 'M. Michael', with a long horizontal flourish extending to the right.

## Cold Dishes

FAKE-ATINI 	€12
Flavorful roasted eggplant spread, served on top of homeade milk bread. (1,7,8,3)	
RAW-STINO	€16
Beef carpaccio with mustard aioli and Parmigiano Reggiano, served on top of homemade milk bread. (10,7,1,3)	
ABU GOSH 	€24
Hummus with sour chickpeas and Labaneh with roasted red peppers, served with pita bread, pickles, and fermented hot peppers. (1,7,11,3,9)	
BATTUTA VEGETARIANA 	€16
Burnt white cabbage and charred tomatoes combined with herbs and spices, served in different textures. (11,1)	
TAGLIERE 	€22
Falorni cold cuts and Busti cheeses with seasonable jams and roasted nuts. (7,8)	
BA-KAR 	€18
Beef tartare (fillet) served on top the perfect potato with wild oregano aioli. (3)	
VI-OLI  	€16
Cooked beetroot filled with spicy cheese, nuts, and tomato seeds, served with sweet & sour sauce and Parmigiano on top. (7,8)	
SPLASH 	€16
Catch of the day, green herbs, and onion, served on top of beetroot tahini and dry yogurt powder. (8,4,7,11)	
CHERRY BLOSSOM 	€18
Catch of the day and yellow cherry tomato gazpacho, drizzled with fermented hot chilli oil. (4)	
CELERY. JUST CELERY  	€16
Top to bottom celery salad with citrus and salt. (9)	
CERTEZZA 	€16
Colorful dried and fresh cherry tomatoes, fresh mozzarella, fermented red onion, anchoive, anchoive salt, and fresh basil. (4,7)	

CRAVING CARBS 	€5
Our homemade bread selection served with labaneh in oil, and spicy tomato sauce. (1,7,11)	

## Hot Dishes

FISH CIGAR	€16
Filo dough stuffed with fish, onion, and spices, served on top of sesame and fermented mango sauce. (1,4,11)	
CALASPAZIO 	€24
Squid with seasonal tubers sauteed with leaves and saffron butter, served with our spiced butter sauce. (14,7)	
SHISHLICTOPUS 	€26
Octopus skewer served over matbucha sauce, yogurt, and a sour green salad. (14,7)	
RAVIOLO NERO	€28
Ravioli filled with shrimp, ricotta, and blackened lemon, served with Martini and black garlic sauce. (2,14,7,1,3,12)	
P(H)OMOSHRIMP 	€28
Shrimp with fermented tomato butter sauce, served with olive oil and labaneh. (2,7)	
PACCHERI ALLA FANCYNESCA 	€22
Paccheri with tomato and onion cooked separately and united in the pan, black garlic, white wine, lemon zest and butter. (1,7,3,12)	
AMATRICIANA. NOT	€26
Spaghetti with tomato and pepper sauce, homemade pancetta, fermented lemon, beef stock, and dry labaneh. (1,3,7)	
CABBAGE PLEASURE  	€30
White cabbage steak served with cabbage beurre blanc, cabbage cream, dry grinded yogurt, and the perfect egg yolk. (7,3,12)	
PORK-È-NO?	€30
Marinated pork steak, served with rosti of potato and an herbed yogurt cream. (3,7,1)	
ANGEL'S STAKE 	€34
Fillet cooked alla fiorentina, with a green herb sauce with green fermented chilli and demi-glace. Served with our special fries or green salad. (7,12)	
TRUFFLE HUNTERS (2 CT)	€22
Truffle burger, truffle aioli, pickled cucumber, truffle pecorino, bacon and a milk bun. Served with our special fries or green salad. (3,7,1)	

## Dessert

PANNA ROSA	€12
Rose flavored panna cotta with red fruit syrup, and crunchy pistachio pieces on top. (7,8)	
CHOCO-CIOCCO	€12
Chocolate brownie served with chocolate crumble, milk chocolate mousse, and dark chocolate on top. (1,7,3)	



Vegetarian dishes



Vegan dishes



Gluten free

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Allergen list available