
Mezé

| V | 9

Homemade bread and house dips:
Tzatziki sauce, confit garlic and 12 years 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|

From the Sea

Fresh oyster ¹²

Fresh oysters on ice, served with lemon, shallot, and vinegar |14|

Sea fish Sashimi ¹⁴

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

Spanish anchovies and butter ¹²

Served alongside a cracker, lime zest and a sliced butter |1|4|7|

Grilled oyster ¹⁴

A fresh and a grilled oyster garnished with saffron butter, parsley lemon zest bread crumble, and Negroni Tabasco |1|4|7|

Brown butter scallops ¹⁶

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

Sea fish tartare ¹⁴

Daily fish tartare combined with zucchini, pistachios and tomato powder |4|7|

Fish fillet on a skewer ²⁰

Daily grilled sea fish with fennel, green beans, parsley, and lemon sauce |4|7|

A celebration from the sea ²²

According to availability, mixed seafood is served in butter and white wine with toasted bread |2|4|7|14|

From the Farm

Beef tartare ¹⁶

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 followed by a chili jam, small salad and homemade bread |1|

Pizza non pizza ¹⁶

Thinly sliced beer-marinated pork grilled with onions and served on a pita bread with spiced yoghurt and green herbs |1|7|

Steak on a skewer ²⁰

Premium meat skewers with shallots cooked in whiskey, demi-glace, and whiskey sauce. |7|12|

From the Field

Fennel and orange salad | VV | ⁷

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

Green beans on the grill | veg | ⁷

Grilled green beans with olive oil, lemon, and Maldon salt

Qubbah | VV | ¹⁰

Cauliflower, leek, and onion simmered in a spicy oil for hours, wrapped in bulgur dough and deep-fried. Served with sour greens and a slice of lemon |1|

Fried cauliflower ¹⁰

Cauliflower boiled and deep-fried, served with spicy tomatoes and tahini sauce |11|

Bean salad | V | ⁹

White beans, green herbs, purple onion, red peppers, yoghurt mixed with fennel leaves and topped with a fine local olive oil

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

Coffee and chocolate crumble, cold sesame mousse
and sesame twill, fresh seasonal fruit |1|7|

Cream Bo ¹⁰

Whipped egg white in a crispy biscuit covered in
an excellent dark chocolate |1|7|3|

Cheesecake ¹⁰

Creamy cheesecake in a crispy
buttery biscuit |1|7|3|



Allergies List