

ALTA MAREA

MENU



ANTIPASTI

STARTER

Fresh vegetable soup and croutons of parsley bread	 	27.000
Tomato gazpacho and basil from the garden	 	27.000
Fried squid and aioli sauce		30.000
Confit tomato tartar on wild pepper fried rice		28.000
Fish tartar, capers, pickles and bread tuile		29.000
Octopus salad with olives, parsley, and paprika		31.000
Mediterranean quinoa salad with raisins		30.000

CARPACCIO

Fish carpaccio, pink berries and basil infused olive oil		31.000
Zebu carpaccio, parmesan shavings and drizzle of olive oil		30.000
Octopus carpaccio with exotic fruit vinaigrette		32.000

THE MUST

Shrimp tempura with coconut and chili mayonnaise		31.000
Ceviche served in coconut with seasonal fruits and parsley		28.000

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PASTA

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Some pastas are served only as a plate portion.

	<u>Portion</u>	
	Starter	Plate
Homemade gnocchi with tomato and basil sauce (🍴)	29.000	35.000
Homemade ravioli filled with ravitoto, lemon sauce (🍴) Traditional Malagasy dish made from slow-cooked cassava leaves	31.000	37.000
Rigatoni with pesto from the garden (🍴)	29.000	35.000
Penne all'arrabbiata (🍴) Spicy tomato sauce	29.000	35.000
Spaghetti with garlic, oil, and chilli (🍴) Ask with or without chilli	28.000	32.000
Fusilli with zebu ragù "hena ritra" Traditional Malagasy dish of meat slow-cooked for hours	Only as plate	39.000
Spaghetti bolognese	Only as plate	38.000
Homemade zebu tortelloni in combava and ginger broth	29.000	35.000
Rigatoni all'amatriciana Guanciale, parmesan, roman pecorino, tomato sauce	35.000	41.000

THE MUST

Carbonara linguine Guanciale, parmesan, roman pecorino, eggs	Only as plate	45.000
Linguine with mangrove crab meat	Only as plate	65.000

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CARNE

MEAT

Rib steak, short maturation and cowboy sauce 🌾	46.000
Breaded zebu ribeye Milanese style	47.000
Tender fillet of zebu marinated with four peppers 🌾 Wild pepper, white pepper, pink berry, green pepper	51.000
Caramelized pork ribs with wild Madagascar honey	48.000
Lamb polpette simmered in tomato and basil sauce <i>Italian-style lamb meatballs</i>	49.000

THE MUST

Tagliata of zébu 🌾 Thin slices of zebu on a hot plate	49.000
Zebu osso buco in tomato sauce with parsley, garlic and lemon 🌾	49.000

Each dish is served with a side dish!

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DAL MARE

FROM THE SEA



The sea has its whims its arrivals too !

Pan-seared fish fillet, lemon butter, capers and black olives	42.000
Semi-cooked fish and pesto sauce	42.000
Fried shrimp, olives, lemon and basil from the garden	45.000
Grilled squid, diced in a checkerboard pattern and lemon sauce	45.000
Octopus tentacles and chimichurri sauce South American parsley sauce	48.000
Whole lobster tail on the plancha, house marinade Limited availability - advance order recommended	100.000
Grilled seafood platter on the plancha with grilled vegetables Depending on arrival: king prawns, sea cicada or lobster served with skewers of shrimp, squid and fish (For 2 people)	180.000

THE MUST

Fish with Madagascar vanilla	52.000
Fish in banana leaf with vegetables in tomato sauce	45.000

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DESSERT

Seasonal fruit skewers and melted chocolate	23.000
Seasonal fruit plate Compose your plate	21.000
Seasonal fruits flambéed with rum and vanilla ice cream	22.000
Pie of the day Ask us for our pies	23.000
Molten chocolate cake with Madagascar vanilla ice cream	27.000
Chocolate brownie and vanilla custard from Madagascar	27.000
The Snicker Chocolate sponge cake, salted caramel, peanut crunch, vanilla diplomat cream, chocolate shell	29.000
Homemade ice cream or sorbet with seasonal fruits Flavour according to availability	21.000

THE MUST

Reversed affogato Vanilla ice cream ring, hot espresso center, caramel crunch	23.000
Alta Marea coffee sabayon Made-to-order coffee cream, soft genoise and espresso shot	25.000

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