

MENÙ

By Chef Ahmet Kahat

"Served when ready".

All our dishes are home-made, using fresh products and prepared at the minute.

We have in heart to select local products, resulting from a mode of reasoned consumption and support the short circuits.

STARTERS

CRUDOS

Burrata 125 gr	Ⓢ Ⓞ	18
Mediterranean Gaspacho	Ⓢ Ⓞ	13
<i>Shrimps, fresh vegetables, strawberry & basil sorbet</i>		
Greek traditional salad	Ⓞ	21
Chicken Caesar salad	Ⓢ	20
"Black eye" bean salad	Ⓞ	18
<i>Cornilla beans, shrimps</i>		

Tuna Tataki		13
<i>Destructured Guacamole</i>		
Tuna tartar	Ⓢ	19
<i>Chef's Marinade</i>		
Ceviche of the day		23
<i>Tiger lick</i>		

MEZZES

Trilogy of mezzes		25
Grilled Octopus & skordaliá		19
<i>Mashed potatoes with garlic</i>		
Truffle Burrata 250gr	Ⓞ	38
<i>(2 people)</i>		
Bougiourdi		17
<i>Feta cheese, tomato sauce, olive oil & Greek spices</i>		
TORTÙ's Moussaka rolls		16

TRILOGY

MEZZÉS

HUMMUS	9	Ⓞ
TARAMA	9	Ⓢ
TZATZIKI	9	Ⓞ
HOMEMADE PITA	4	
BREAD		

TORTÙ KIDS

- Fish or chicken nuggets
- Pasta with butter or tomato sauce
- + Syrup with water
- + Scoop of ice cream of your choice

SIGNATURE DISHES

Homemade Liguines with truffles	⌘ Ⓞ	33
Homemade spinach ravioli <i>Stuffed with ricotta cheese and Chef's pesto sauce</i>	⌘ Ⓞ	28
Cod <i>Greek sauce, fried fresh vegetables</i>		29
Tuna steak <i>Cream of corn and potatoes croquettes</i>	⌘	33
Shoulder of lamb <i>Mashed eggplant, fried potatoes and baby carrots</i>		34

GRILL

MEAT

Entraña (<i>Black Angus</i>) <i>Chef's marinade, homemade french fries</i>	35
Rib of beef	12 €/ 100 gr
Tomahawk (<i>Black Angus</i>)	16 €/ 100 gr
Wagyu (<i>Australia</i>)	38 €/ 100 gr

FISH

Fish of the day	12 €/ 100 gr
Grilled lobster	20 €/ 100 gr

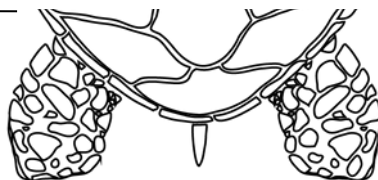
Served with your choice of side dish and sauce.

SIDES

Homemade french fries	6	Ⓞ
Greek Ratatouille	6	Ⓞ
Grilled vegetables	6	Ⓞ
Mesclun	4	Ⓞ

SAUCES

Pepper	2	⌘
Chimichurri	2	Ⓞ
Barbecue	2	Ⓞ



All our prices are in Euros and include VAT. Taxes and service included