



By Chef Ahmet Kahat

"Served when ready".

All our dishes are homemade, using fresh products and served when ready.

MEZZES

To share

Trilogy of mezzes	25
<i>Hummus</i>	9
<i>Tarama</i>	9
<i>Tzatziki</i>	9
Grilled Octopus & skordaliá <i>Mashed potatoes with garlic</i>	19
Bougiourdi <i>Feta cheese AOP, tomato sauce, olive oil & Greek spices</i>	17
Truffle Burrata 250gr	40

STARTERS

Burrata 125 gr	Ⓜ	18
Mediterranean Gaspacho <i>Shrimps, fresh vegetables, strawberry & basil sorbet</i>	Ⓜ Ⓞ	13
Traditional greek salad <i>Feta AOP</i>	Ⓞ	21
Chicken or shrimps Caesar salad		20

CRUDOS

Tuna Tataki <i>Deconstructed Guacamole</i>		13
Tuna tartar <i>Chef's marinade</i>	Ⓜ	19
Caviar "STURIA" 50g		150

TORTU KIDS

15

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

SHARING

Mibrasa Oven Roasted Specialties®
Choice of side dishes and sauces

MEAT

Côte de boeuf	12 €/ 100 gr
Tomahawk (Black Angus)	16 €/ 100 gr
Wagyu (Australia)	38 €/ 100 gr

FISH

Catch of the day	12 €/ 100 gr
Grilled lobsters (Available with pasta)	20 €/ 100 gr

SIGNATURE DISHES

Mediterranean red tuna steak <i>Grilled cauliflower, cherry tomatoes, capers, secret sauce</i>	⌘	36
Homemade spinach ravioli <i>Stuffed with ricotta cheese and Chef's pesto sauce</i>	⌘ ⌚	28
Truffle pasta		33
Grilled entraña (Mibrasa) <i>Secret marinade, french fries</i>		35
TORTÙ's burger		24

SIDE DISHES

Ratatouille, feta AOP	6	⌚
Mesclun salad	5	⌚
Grilled vegetables	6	⌚
French fries	5	⌚
Supp. truffles	7	⌚

SAUCES

Pepper	2	⌘
Barbecue	2	⌚
Chimichurri	2	⌚