



ROMAZZINO MENU

STARTERS

Prawn and Tuna € 15.50 2, 3, 4, 10, 12

*Marinated Prawn and Tuna Tataki bed on an Avocado Mousse
Mango Mayo, Lettuce, Tomato Confit and served with Dill Oil and Lime-Ginger Dressing*



Beef Carpaccio € 14. 00 1, 7, 12

*Garnish with Horseradish Cream, Green Leaves, Parmesan Slivers and Herbed Crouton
Served with Virgin Olive Oil Flavored with Truffle*



Fresh Buratta Mozzarella Salad  € 14, 00 1, 7, 10

*Served with Marinated and Sundried Tomatoes. Served with Radish slices, Rocola Leaves and Italian Herbs
Drizzled with Basil Olive Oil*

Foie Gras € 16, 00 1, 8, 12

*Pan Seared Foie Grass served with Amaretto Cherries, Roasted Hazelnuts, Fig Medallions and Onion Confit
Served with Crispy Brioche and Caramel Sauce*



Sauté Scallops € 16, 00 2, 7

Served with Celeriac Pure, Crispy Pancetta, Green Apple and Citrus Dressing

SOUPS



Mushroom Consommé € 9.00 1, 7

Served with Porcini Tortellini, Chives and Forest Mushroom slices



Creamy Celeriac and Leek Soup € 8. 00  1, 7

Accompany with Herbed Croutons and drizzle with Chives Olive Oil

MEAT AND POULTRY MAIN DISHES



Duck Magret € 21.00 1, 8, 12

*Pan Seared Duck with Pea Puree, Pickled Apple and "Freekeh" Salad
Served with Coffee Cherry Demi*

Pan Roasted Lamb Loin € 31.00 1, 7, 12

*Served with Fondant Potatoes flavored Fresh Herbs
Smoked Aubergine Quenelle, Seasonal Vegetables and Middle East Jus De Viand*



Pork Tenderloin € 22, 00 1, 7, 12

*Sauté Pork Tenderloin accompany with Parsnip Pure, Fondant Potatoes and Seasonal Vegetables
Served with Creamy Mushroom Sauce*

Angus Beef Tenderloin (200gr) €38.00 1, 10, 12

*Served with Mushrooms Purre, Lettuce Heart, sauté Asparagus and Potatoes
Truffle Red Wine Sauce*



King Seabass Fillet € 25.00 4, 7, 12

*Served with Celeriac Purre, Braised Leeks, Seasonal Vegetables
Garnish with Salmon Caviar and served with Light Champagne Butter Sauce and Herbed Oil*



King Prawns and Dill Crab and Lobster Ravioli € 29.00 1, 2, 3, 7, 12

Pan Seared Prawns accompanied with Cherry Tomatoes and Asparagus Served with Lobster-Tomato Sauce



Mushroom Risotto € 19.00  1, 3, 7, 12

Topped with Forest Mushrooms slices, Parmesan Slivers and Drizzled with Truffle Oil

DESSERTS



Blueberries-Lemon Cream Tart € 9,50 1, 3, 7, 12

Served with Raspberry Inspiration Quenelle and served with Forest Fruits Coulis

Trio Chocolate Temptation ☉ € 14,40 3, 7, 8

Crunchy Filleting, Passion Fruit Sauce

Dark Chocolate Quanjaja Ganash, White Chocolate Cream and Pralines Mousse



On Cloud € 9,00 3, 7

Vanilla and Ivoire Panacotta with Peach and Passion Zele

Light Merengue Cloud Garnish with Milk Snow and Caramelia Pearls



Cheese Plate € 12,00 1, 7, 8

Accompany with Crackers, Marmalade and Fruits



Fruits' Plate € 10,00

Served with Mango and Raspberry Sorbet



Our Premium All-Inclusive Members are entitled to all indicated items. Restrictions apply as to the frequency of their visit.

Allergy Items

- (1) Cereals containing gluten
- (2) Crustaceans (seafood in shell, e.g. crabs, shrimps, lobsters) and their products
- (3) Eggs and products based on eggs
- (4) Fish and products based on fish
- (5) Peanuts (groundnuts) and products based on peanuts
- (6) Soybeans and products based on soy
- (7) Milk and products based on milk
- (8) Nuts (e.g. Almonds, hazelnuts, walnuts, cashews, etc.)
- (9) Celery and products based on celery
- (10) Mustard and products based on mustard
- (11) Sesame seeds and products based on sesame seeds
- (12) Sulphur dioxide (SO₂) and sulphites
- (13) Lupine and products based on lupine
- (14) Molluscs and products based on molluscs