

SHARING PLATES & STARTERS

Focaccia Foccacia filled with pistacchio mortadella and burrata	€14.50
Garlic Bread ▼ Warm garlic butter baguette topped with crispy kale	€8.00
Stuffed Pitta Warm Pitta stuffed with Spiced Beef ragout and feta cheese	€11.50
Fish Cakes Neonatti fish cakes served with roasted garlic aioli	€13.50
Chickpea Falafel V Chickpea fritters served with a caper and raisin purée	€11.50
Steamed Bao Bun Bao bun with smoked salmon, teriyaki mayo	€15.00
Labneh Whipped yoghurt with crispy lamb, chilli oil and warm pitta	€10.50
Prawn Dumplings Steamed prawn dumplings served with soy sauce	€10.50
Burrata V	€11.00

With black olive tapenade, toasted hazelnuts

Calamari Fritti Crispy calamari with nori and spring onion mayo and lime wedge Fish Tartare Seasonal fish tartare with sesame, avocado and crispy wonton

Mussel Marinières Main course including fries €14.00 | €20.00

V Representing Vegetarian dishes

€15.00

€15.00

SALADS & SOUPS

Pickled Seasonal Salad V	€14.50
Salad leaves with pickled vegetables, caramelised walnuts & green apple	
(add Burrata at a supplement of €4.50)	
Spinach Salad v	€17.00
Baby spinach leaves with avocado, marinated tofu & pomegranate	
Classic Caeser Salad	€14.00
Caesar salad with bacon, parmesan, croutons & Caesar dressing	
(add Crispy Chicken at a supplement of €4.00)	
Butternut Soup 🗸	€12.50
Xara Gardens creamy butternut soup served with warm bread	

PASTA&RISOTTO

Linguini Aglio, Olio e Pepperoncino V Linguini with garlic, Xara olive oil and chilli

Scallop and Prawn Tortellaci Scallop & Prawn stuffed tortellaci with cherry tomatoes and local 'aljotta' sauce

Garganelli Cacio e Pepe Garganelli with cacio e pepe sauce and guanciale €16.00

€12.00

€13.50

Risotto Funghi with Truffle V Risotto with wild mushrooms, aged parmesan and truffle



V Representing Vegetarian dishes

MAINS

OKA's Burger Beef Burger with lettuce, sauce, brioche bun and fries Add on: Cheese €1.00 Pickles €0.50 Bacon €1.00 Extra patty €3.00	€17.00
Steamed Miso Aubergine ♥ Steamed Aubergine glazed with miso served with beetroot and tofu	€18.50
Vegetable Pot Pie V Caramelised root vegetable roasted with puff pastry	€17.50
Veggie Burger ♥ Vegetable patty served with lettuce, sauce, brioche bun and fries	€17.00
Calamari à la Plancha Grilled calamari with unagi sauce, red pepper and baby gem lettuce	€28.00
Local Sea Bass Baked sea bass with clam and nduja ragout	€26.00
Salmon fillet Roasted salmon served with wilted spinach and asparagus	€28.50
Braised Local Rabbit Braised rabbit in red wine and vegetable stew	€23.00
Duck leg Confit duck leg with creamed cabbage and pistachio	€25.00
Crispy fried Chicken with Broccoli and Brown Butter Sauce Buttermilk fried chicken with broccoli and burnt butter, lemon sauce	€25.00
Beef Ribeye Grilled Beef ribeye with roasted onion	€32.50

SIDES

Crispy French Fries Seasonal Roasted Vegetables Side Green Salad Mash Potatoes

SAUCES

€2.00

€3.50

Peppercorn sauce Mushroom sauce White Wine Velouté



DESSERTS

Cinnamon Churros	€7.00
Cinnamon churros with espresso pastry cream	
Chocolate Fondant Chocolate fondant with vanilla ice-cream (Kindly allow 15 minutes preparation time)	€9.00
Bailey's Profiteroles	€7.00
Profiteroles filled with Bailey's cream and hot chocolate sauce	
Vanilla Panna Cotta (GF/LF/VEGAN) Oat vanilla with blueberry compote	€7.00
Selection of Ice Creams and Sorbets	€2.50





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TRATTORIA A.D. 1530

DE MONDION



DON'T MISS A THING!

