






LE PAIN

Kuluri	190	Cyprus Pita	290
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RAW BAR

Sea urchin	490
Baked sea urchin, langoustine	790
 Beef tartare with foie gras and sweet potato fries	1950
 Tomato tartare with crab and warm brioche	1690
 Wild sea bass fillet crudo with Lima sauce	1950
 Wagyu beef carpaccio with foie gras	2490
Beef carpaccio, truffle sauce, parmesan, arugula	2350
 Oyster with Toro Tuna Tataki	1500
Jolie Oyster	850
Baliuje Oyster	850
Assorted raw with citrus ponzu	2390

WARN IF YOU HAVE ALLERGY TO SOME PRODUCT

JAMON

Pata Negra 5J | 40/80 g

2950/5900

STARTERS

 Cecina with black caviar	2700
 Brioche with black caviar	2600
 Bikini	
- cecina and truffle cheese	1690
- salmon tartare and caviar	2650
- beef tartare and caviar	1750
 A mix of wild mushrooms with egg yolk and parmesan	1790
 Ramiro peppers confit	950
Marinated olives, spanish pepper, almonds	800
Hummus with feta	550
Tarama, bottarga, crispy vegetables	690
 Sweet tomato ceviche with Vinaigrette sauce	850
Meze	900
Guacamole with roti tortilla	1600
Cheese plate	1350
Warm salmon ceviche	1650
Ramiro pepper with tuna tartare and tonato sauce	1750
Burrata with tomatoes, parma and black truffle	1790
Octopus carpaccio, ponzu, horseradish	1790

SALADS

Cauliflower salad with goat cheese, lime and nuts	850
Green salad with apple, pecorino and pine nuts	950
Green salad with grilled tuna	1650
Tabouleh with shrimp and squid	1590
Octopus salad	1750
Salad with crab	2150




HOT APPETIZER

Baked mediterranean eggplant	950
Saganaki, figs, truffle	1100
Fried beef tartare with French fries	1490
Escargots à la Bourguignonne	1450
Fritto misto, green onion aioli	1350

SOUPS

Oxtail soup with orzo	790
Quail soup	790
Seafood soup	1250



MEAT/POULTRY

Moussaka	890
 Boneless lamb rack with vegetables and burnt tomato sauce	2950
 Valencian paella with rabbit and black chanterelles	2400
 Marrow bone baked with veal meat and crispy Pan de Coca	950
Baklava with oxtails	1200
Confit duck, tomato, spinach, porto sauce	1550
Beef tongue with mashed potatoes and porcini mushrooms	1550
Grand Schnitzel with black truffle	1750
Steak au poivre	2290

TAGINE

Lamb shoulder, couscous, almonds, persimmon, harissa to share 🍷	3500
Seafood tagine to share 🍷	4500

SIDE

Sweet potato fries	750
Tomatoes with chimichurri	750
 Baked potatoes with rosemary	500
 Roasted Lettuce salad	1100
French fries	490
Robuchon mashed potatoes	490
Baked vegetables in jospier with chimichurri sauce and stracciatella	890
Fried spinach with Greek feta	750
Broccoli with parmesan	1200
Truffle couscous	790

TO SHARE



Fish of the day | for 100 g

We can cook it in Spanish sauce Pil-Pil or Aqua Pazza

- Scorpionfish 1500

- Turbot 1700



Wild sea bass | for 100 g 800



Spanish Roast Lamb | for 100 g 890

Large Greek salad 2390

Oven backed Bone-In Ribeye | for 100 g 1390

Truffle chicken 2800

Sea bass Ghiotta, vongole, Chili | for 100 g 850

SEAFOOD

Seafood souvlaki 1450

Sea perch baked in potatoes
with backed tomato sauce 1400

Salmon in tomato glaze with yogurt sauce 1690

Sea bass with lemon butter sauce in josper 1850

Shrimps, red curry, stracciatella 1790

Octopus with romesco sauce 2490

PASTA

Pakkeri with lamb, smoked feta 1250



Cannelloni with confit duck meat,
porcini mushrooms and foie gras sauce 1550

Linguini, black truffle, stracciatella 1350



Rigatoni carbonara with truffle 1750

Seafood pasta 1600

Crab lasagna 2500

HF22

le sud

DESSERTS
special

Parfait

parfait with peanuts and coconut

550



Montana Blanca
with cherry ice cream

850

Bella Ciao

yogurt ice cream, nuts,
olive marmalade, doughnuts

790



Tuscan Style
Gorgonzola Cheesecake
with Fresh Strawberry

1200

Felicita

fondant, lavender ice cream

950



Walnut
Semifredo

850

Tiramisù Della Nonna

panetone Tiramisu

1200



Vanilla Semifredo

1150

Sogni di pistacchio

Pistachio ice cream, with pomegranate
seeds and crunchy cookies

1250



Torrijas with chocolate ice cream

850

Le Sud | for the company

filo coconut, lychee, strawberry

1300

Seasonal fruits and berries

please, ask the waiter

COCKTAILS

SANGRÍA ESPAÑOLA (white)	950
Martini Bianco, Beluga Botanicals Pear and Linden, riesling, sherry, pear, lemongrass, rose	
SANGRÍA ESPAÑOLA (red)	950
Martini Fiero, Beluga Botanicals Rose and Lime, cabernet sauvignon, strawberry, watermelon, coconut	
BELLINI LE SUD	950
Peach, sparkling wine, tonka bean, banana-lime yogurt mousse	
RENDEZ-VOUS	950
Gin, berries, wine, watermelon	
NEGRONI DU SUD	950
Bombay Sapphire, Martini Rubino, Martini Riserva Bitter, Rooibos, tonka beans	
CARNAVAL DE VENISE	950
Gin, aperitif, wine, strawberry, jasmine, orange, grapefruit	
LUCI DI SORRENTO	950
Vodka, feijoa, Italian herbs, mint, lemon, bergamot	
FRESCO DI SANTORINI	950
Martini Fiero, gin, grapes, basil, lemon, saffron	
VIVA LA SUD	950
Homemade limoncello, lemon sorbet, peach, mint, sparkling	
ESCAPAR DE IBIZA	950
Vodka, mango, passion fruit, rhubarb	
RICORDI DEL MARE	950
Oakheart Original, Martini Fiero, melon, raspberry, lime, banana-lime yoghurt mousse	
CIAO, AMICO!	950
Oakheart Original, Martini Fiero, amaretto, strawberry, pineapple	
VACANZE A PORTOFINO	950
Cucumber mint Beluga Botanicals, Martini Extra Dry, feijoa, apple, palo santo, lemongrass	

APERITIFS

50 ml

Beluga Noble Botanicals Pear and Linden	600
Beluga Noble Botanicals Cucumber and Mint	600
Beluga Noble Botanicals Rose and Lime	600

VERMOUTHS

75 ml

Martini Bianco / Fiero	650
Martini Riserva Rubino	750
Carpano Antica Formula (Italy)	1450

BITTERS & AMARO

50 ml

Martini Riserva Bitter	600
Aperol (Italy)	500
Fernet Branca (Italy)	600
Branca Menta (Italy)	600
Amaro Montenegro (Italy)	600
Suze (France)	800
Amaro Nonino (Italy)	950

SPARKLING WINES MARTINI

Martini Prosecco D.O.C. 187 ml	1500
Martini Asti DOCG 750 ml	5000

GIN

50 ml

Bombay Sapphire	750
Bombay Bramble	800
Gunpowder Irish Gin Sardinian Citrus	900
Nordes (Spain)	1000
Le Gin de Christian Drouin (France)	1000
Gin Mare (Spain)	1200
Old Pilots London Dry (Croatia)	1300
Hendricks	1900

VODKA

50 ml

Onegin	500
Beluga Noble	600
Beluga Transatlantic	750
Beluga Gold Line	1200
Grey Goose	900
Spelta	1100

COGNAC

50 ml

Frapin VS (France)	1200
Frapin VSOP (France)	1750
Hine VSOP (France)	1800
Hine XO (France)	5900
Leopold Gourmel XO	4300

ARMAGNAC

50 ml

Baron Legrand	1000
Pruneaud L'Armagnac Dartigalon	1500

WHISKEY

50 ml

IRELAND

Bushmills Black Bush	750
Tullamore Dew	900

USA

Jack Daniels	750
Wiseman Kentucky Ole Bourbon	1400

SCOTLAND

Dewar's 8	600
Grant's	750
Monkey Shoulder	1700
Glenfiddich 12	2200
Glenfiddich 15	2900

TEQUILA

50 ml

Jose Cuervo 1800 Blanco	700
Jose Cuervo 1800 Anejo	900
Jose Cuervo 1800 Cristalino Anejo	1800
Patron	900

CALVADOS

50 ml

Boulard Grand Solage	1050
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RUM

50 ml

Plantation 3 Star	800
Plantation Dark	800
Plantation Pineapple	1300
Botucal Diplomatico Reserva Exclusive	1000
Zacapa 23	2100

DISTILLATES

50 ml

Tradizione Nonino (Italy)	700
Il Pirus (Italy)	2300
L'Aqua Mater Pilzer	3500
Grappa di Sassicaia (Italy)	3900

BEER

330 ml

Abbe Blonde	500
Abbe Brune	500
Stella Artois n/a	550
Alhambra (Spain)	800

LIQUEURS & INFUSIONS

50 ml

Limoncello Le Sud	400
Luxardo Limoncello (Italy)	550
Ricard	500
Luxardo Maraschino (Italy)	650
Nonino Prunella Mandorlata (Italy)	850
L'Entete (France)	1750

SHERRY & PORTO

50 ml

Alexandro Sanlucar Manzanilla (Spain)	500
Alexandro Oloroso (Spain)	500
Kopke Fine Tawny 10 Y.O. (Portugal)	900
Pedro Ximenez El Candado (Spain)	750
Contrabandista Amontillado (Spain)	700

TEA

600 ml

Green	600
Green with Jasmine	600
Tie Guan Yin	700
Creamy Oolong	600
Gaba Alishan	800
Da Hong Pao	800
Black	600
Black with bergamot	600
Puer	800
Collectible tea*	1200

**check with the waiter*

TIZANS

Cascara	600
Chamomile	600
Australian myrtle	800
Buckwheat	600
Mountain herbs	600

TEA SPECIAL

Palm	700
Tropics	700

COFFEE

Espresso	250
Filter	250
Cappuccino	300
Flat White	300
Latte macchiato	350
Raf	400
Matcha Latte	450
- extra milk, decaf	50

COFFEE SPECIAL

Felicità Pistachio	400
Cacao classico	400

FRESH JUICES

300 ml

Apple	450
Carrot	400
Celery	450
Orange	600
Grapefruit	600
Pineapple	1200

JUICES

200 ml

Apple / Cherry / Tomato	300
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SODAS

Coca-Cola / Coca-Cola Zero 250 ml	300
Indian Tonic 330 ml	300
Original Tonic 200 ml	600

LEMONADES

300/1000 ml

Pomegranate, plum, tarragon	550/1550
Feijoa, apple, lemongrass	550/1550
Citrus mix, passion fruit	550/1550
Peach, orange, basil	550/1550

MOCKTAILS

Amalfi Coast	800
Gin n\`a, wine n\`a, cucumber, passion fruit	
Costa Brava	800
Wine n\`a, lychee, white rose petals	

WATER'S MAP



Water KM20 H2O
*designed specially for Alba Group
in collaboration with ASKERI GALLERY

750 ml

750



Water le Sud
water enriched with Ca and Mg

500 ml

550



ITALY
San Benedetto sparkling
San Benedetto still

750 ml

1000

1000



FRANCE
Velleminfroy sparkling
Velleminfroy still

1000 ml

1800

1800



CAUCASUS
Dausuz sparkling
Dausuz still

275/850 ml

380/720

380/720