

## LE PAIN

Cyprus Pita

290

Kuluri

190

Yogurt Pita

290

## 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

Sea bass fillet carpaccio with Lima sauce 2250

 Red Prawn tartare 2450

Beef carpaccio, truffle sauce,  
parmesan, arugula 2350

Jolie Oyster 850

Casablanca 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
Marinated olives, spanish pepper, almonds	800
Tarama, bottarga, crispy vegetables	690
Meze	900
Guacamole with roti tortilla	1700
Cheese plate	1350
Ramiro pepper with tuna tartare and tonato sauce	1750
Burrata with tomatoes, parma and black truffle	1790
Octopus carpaccio, ponzu, horseradish	1790
 Stracciatella with cherries	890
 Moroccan-style hummus with lamb	1150
 Zucchini crudo with prosciutto and melon	990
 Ramiro peppers with tarama	790
 Peaches with stracciatella	850

# SALADS

Cauliflower salad with goat cheese, lime and nuts	900
Green salad with apple, pecorino and pine nuts	950
Green salad with grilled tuna	1890
Tabouleh with shrimp and squid	1590
Octopus salad	1750
 Watermelon salad	890
 Salad with sea bass and baked vegetables	1790
 Lobster salad	9000
Salad with crab	2150

# HOT APPETIZER

Backed mediterranean eggplant	990
Saganaki, figs, truffle	1100
 Smoked Striploin	1250
 Arancini with cecina and romesco	1190
Fried beef tartare with French fries	1490
Escargots à la Bourguignonne	1450
Fritto misto, green onion aioli	1350

# SOUPS

Quail soup	790
Seafood soup	1290
Avocado gazpacho with scallop	1190
Tomato gazpacho with crab	1290
Tomato gazpacho with stracciatella	850

## MEAT/POULTRY

Boneless lamb rack with vegetables and burnt tomato sauce	3700
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

## SEAFOOD

Seafood souvlaki	1450
Salmon in tomato glaze with yogurt sauce	1990
Sea bass with lemon butter sauce in josper	1900
Shrimps, red curry, stracciatella	1790
Octopus with romesco sauce	2490



## SIDE

Sweet potato fries	750
Baked potatoes with rosemary	500
Robuchon mashed potatoes	490
Baked vegetables in josper with chimichurri sauce and stracciatella	890
Asparagus with strachatella	990
Fried spinach with Greek feta	750
Broccoli with parmesan cheese	1200

## TO SHARE

Fish of the day | for 100 g

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


- Turbot	1700
 Lamb shoulder with vegetables	6500
Large Greek salad	2390
Oven backed Bone-In Ribeye   for 100 g	1390
Truffle chicken	2800
 Grand Bouillabaisse	4500
Sea bass Ghiotta, vongole, Chili   for 100 g	850

## TAGINE

Lamb shoulder, couscous, almonds,  
persimmon, harissa | to share 🍷

4000

## PASTA

Pakkeri with lamb, smoked feta	1250
Cannelloni with confit duck meat, porcini mushrooms and foie gras sauce	1550
Linguini, black truffle, stracciatella	1450
Seafood pasta	1750
Crab lasagna	2500
 Lobster with orzo	9500

HT22

*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



*new* Vanilla  
Semifredo

1150

## Sogni di pistacchio

Pistachio ice cream, with pomegranate  
seeds and crunchy cookies

1390



*new* 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

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

## APERITIFS

50 ml

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

## VERMOUTHS

75 ml

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

## BITTERS & AMARO

50 ml

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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

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

## GIN

50 ml

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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

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Onegin	500
Beluga Noble	600
Beluga Transatlantic	750
Beluga Gold Line	1200
Spelta	1200

## COGNAC

50 ml

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Frapin VS (France)	1300
Frapin VSOP (France)	1750
Hine VSOP (France)	1800
Hine XO (France)	5900
Leopold Gourmel XO	4300

## ARMAGNAC

50 ml

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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

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

## CALVADOS

50 ml

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Boulard Grand Solage

1050

## RUM

50 ml

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Plantation 3 Star

800

Plantation Dark

800

Plantation Pineapple

1300

Botucal Diplomatico Reserva Exclusive

1000

Zacapa 23

2100

## DISTILLATES

50 ml

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Tradizione Nonino (Italy)

700

Il Pirus (Italy)

2300

L'Aqua Mater Pilzer

3500

Grappa di Sassicaia (Italy)

3900

## BEER

330 ml

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Abbe Blonde

500

Abbe Brune

500

Stella Artois n/a

550

Alhambra (Spain)

800

## LIQUEURS & INFUSIONS

50 ml

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Limoncello Le Sud	400
Limoncello di Capri Molinari (Italy)	600
Ricard	500
Luxardo Maraschino (Italy)	650
Nonino Prunella Mandorlata (Italy)	850

## SHERRY & PORTO

50 ml

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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

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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

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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

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

## JUICES

200 ml

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Apple / Cherry / Tomato	300
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## SODAS

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

## LEMONADES

300/1000 ml

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

## MOCKTAILS

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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

