

LE PAIN

Cyprus Pita

290



Kuluri

190

Yogurt Pita

290

RAW BAR

Sea urchin	490
Baked sea urchin, langoustine	890
Beef tartare with foie gras and sweet potato fries	1950
 Sea bass Crudo	2850
 Aji amarillo Scallops	2150
 Salmon tartare with guacamole	1950
 Assorted tartars	2550
Tomato tartare with crab and warm brioche	1890
Red Prawn tartare	2850
Beef carpaccio, truffle sauce, parmesan, arugula	2550
 Grand Seafood Platter	18000
Oysters	850

WARN IF YOU HAVE ALLERGY TO SOME PRODUCT

JAMON


Pata Negra 5J | 40/80 g

3250/6500

STARTERS

Cecina with black caviar	2700
Marinated olives, spanish pepper, almonds	800
Tarama, bottarga, crispy vegetables	690
 Stracciatella with figs	850
Meze	900
 Anchoas del Cantábrico with tomato salsa	2500
Guacamole with roti tortilla	1850
Cheese plate	1350
Ramiro pepper with tuna tartare and tomato sauce	1850
Burrata with tomatoes, parma and black truffle	1790
Octopus carpaccio, ponzu, horseradish	1990
Moroccan-style hummus with lamb	1150
Zucchini crudo with prosciutto and melon	990
 Smoked salmon tarama	1100
Ramiro peppers with tarama	790

SALADS

Cauliflower salad with goat cheese, lime and nuts	900
Green salad with apple, pecorino and pine nuts	950
 Salad with wagyu	1750
Green salad with grilled tuna	1950
Tabouleh with shrimp and squid	1590
Octopus salad	2250
Salad with sea bass and baked vegetables	1850
Salad with crab	2650


HOT APPETIZER

Backed mediterranean eggplant	990
Saganaki, figs, truffle	1100
 Stuffed squid	1590
 Scallops with morels and truffle	3150
Smoked Striploin	1250
Fried beef tartare with French fries	1650
 Potatoes with foie gras and truffle	1950
Escargots à la Bourguignonne	1600
Fritto misto, green onion aioli	1350


SOUPS

Quail soup	790
Seafood soup	1700
 Beef Rib Soup	1900

MEAT/POULTRY

 Paella with Striploin	3200
Marrow bone baked with veal meat and crispy Pan de Coca	1150
Baklava with oxtails	1400
Confit duck, tomato, spinach, porto sauce	1550
Beef tongue with mashed potatoes and porcini mushrooms	1790
Grand Schnitzel with black truffle	1750
Steak au poivre	3300

SEAFOOD

Seafood souvlaki	1450
Salmon in tomato glaze with yogurt sauce	2390
 Gnocchi with shrimp and red caviar	1450
Sea bass with lemon butter sauce in josper	2500
Shrimps, red curry, stracciatella	1790
Octopus with romesco sauce	2690


SIDE

Sweet potato fries	750
Robuchon mashed potatoes	490
Baked vegetables in josper with chimichurri sauce and stracciatella	950
Fried spinach with Greek feta	750
Broccoli with parmesan cheese	1200


TO SHARE

Fish of the day for 100 g	
- Turbot	1900
Lamb shoulder with vegetables	7000
Large Greek salad	2390
Oven backed Bone-In Ribeye for 100 g	1550
Truffle chicken	3100
Sea bass Ghiotta, vongole, Chili for 100 g	850

TAGINE

Lamb shoulder, couscous, almonds, persimmon, harissa to share 🍷	4500
 Seafood Tagine to share 🍷	7900

PASTA

Pakkeri with lamb, smoked feta	1450
 Oxtail Ravioli	1690
Cannelloni with confit duck meat, porcini mushrooms and foie gras sauce	1790
Linguini, black truffle, stracciatella	1450
Seafood pasta	1990
Crab lasagna	3100

Parfait

parfait with peanuts and coconut

550

Montana Blanca with cherry ice cream

850



Ile flottante

meringue with Anglaise sauce, pistachio,
fresh raspberries and caramel

850



Torrijas

1100

Tuscan Style

gorgonzola cheesecake
with fresh strawberry

1300

Felicita


fondant, lavender ice cream

1150

Walnut
Semifredo
850

Tiramisù Della Nonna
panetone Tiramisu
1200

Le Sud | to share
filo coconut, lychee, strawberry
1500

 Sogni di pistacchio
1750

Bella Ciao
yogurt ice cream, nuts,
olive marmalade, doughnuts
790

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, wine, lychee, watermelon	
NEGRONI DU SUD	950
Bombay Sapphire, Martini Rubino, Martini Riserva Bitter, Rooibos, tonka beans	
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, lychee, sparkling wine	
CHIQUITA	950
Martini Fiero, gin, sherry, strawberry, shiso	
FLAMENCO DEL SUR	950
Vodka, gin, rum, tequila, lychee, peach, citrus, sagan dailya	
EL TOREO	950
Beluga Botanicals Cucumber and Mint, Martini Extra Dry, gin, elderberry, pear, basil, yogurt mousse banana and lime	

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 Extra Dry / Bianco / Fiero	650
Martini Riserva Rubino	750

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

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	1200
Nordes (Spain)	1200
Gin Mare (Spain)	1200
Old Pilots London Dry (Croatia)	1300
Roku	1400
Hendricks	1900

VODKA

50 ml

Onegin	500
Beluga Noble	650
Beluga Transatlantic	750
Beluga Gold Line	1400
Spelta	1200

COGNAC

50 ml

Frapin VS (France)	1500
Frapin VSOP (France)	1900
Hine VSOP (France)	2300
Hine XO (France)	7700
Leopold Gourmel XO	4300

ARMAGNAC

50 ml

Baron Legrand	1000
Pruneaud L'Armagnac Dartigalon	1500

WHISKEY

50 ml

IRELAND

Bushmills Black Bush	800
Tullamore Dew	900
Jameson	1200

USA

Jack Daniels	750
Wiseman Kentucky Ole Bourbon	1500

SCOTLAND

Dewar's 8	600
Grant's	750
Monkey Shoulder	1700
Chivas Regal 12	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

CALVADOS

50 ml

Boulard Grand Solage	1300
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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)	2400
L'Aqua Mater Pilsner	3500

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
Limoncello di Capri Molinari (Italy)	600
Ricard	500

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

IL Primo (Apple/Cherry/Tomato)	300
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SODAS

Coca-Cola / Coca-Cola Zero 250 ml	350
Indian Tonic 330 ml	350
Original Tonic 200 ml	600

LEMONADES

300/1000 ml

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 le Sud
water enriched with Ca and Mg

500 ml

550



RUSSIA
Nedra sparkling
Nedra still

750 ml

900

900



RUSSIA
Dausuz sparkling
Dausuz still

275/850 ml

400/750

400/750



ITALY
San Benedetto sparkling
San Benedetto still

750 ml

1000

1000

