

# Mata-Kari

Bar\_Restaurant\_Living

## STARTERS

Mezze: platter for two people with a tasting of fish, meat & vegetarian dishes with oyster	p.p. 10,00 +2,50
Vegetarian mezze: platter for two people with a tasting of vegetarian dishes	p.p. 9,50
Fish mezze: platter for two people with a tasting of fish & vegetarian dishes with oyster	p.p. 9,50 +2,50
Oysters, lime, ginger & red pepper (each / half dozen)	3,00 / 15,50

## SOUP & SALAD

Tomato-fig soup, basil, cumin & cinnamon	7,00
Zaalouk (smoked eggplant salad), feta, pickled green peppers & coriander	7,50
Burrata, young lettuce, cherry tomato, bulghur, nectarine, green asparagus, coriander-chili relish & hazelnut-dukka	small 8,50 large 14,50

## PASTA

Fresh linguine, mussels, white wine, pumpkin flowers & sage butter	small 10,50 large 16,50
Fresh ravioli with a filling of purslane and provola affumicata, dried tomato salsa, capers & almonds	small 11,00 large 17,00

## MAINS

Roasted lamb chop, zucchini stuffed with minced lamb, pilaf and feta & caponata	22,00
Spinach-chickpea curry, potato-ricotta kofta & watermelon-radish raita	18,50
Catch of the day	DAILY
Grilled ribeye, tabbouleh with raisins and pine nuts, roasted sweetheart cabbage & rhubarb-BBQ sauce	21,50

## SIDES

Green herb salad, feta, radish, roasted seeds & argan dressing	4,50
Fresh fries with mayonnaise	4,00

## DESSERTS

Orange-almond cake, elderflower curd & blue berries	6,50
Red fruit soup with sea buckthorn sorbet	6,00
Affogato al caffè with allspice-straciatella ice cream	4,50
Cheese platter for two people with fresh peach compôte, grapes & crostini With a glass of Cream 'Cruz del Mar' (Spanish sherry)	15,50 +4,50

We cannot guarantee the absence of allergens in our dishes, please inform your waiter.

