

paraiso

SMALL BITES

Nocellara olives	V/GF 8
salted mandarin, parsley	
Zucchini flower fritters	V 11
mint, whipped goat's cheese	
Anchovy toast	V 12
tomato, basil, sourdough	

FROM THE GARDEN

Grilled corn salad	VA*/GF 16
avocado, jalapeño, lime, coriander, tomato, feta	
Grilled nectarines	GF 17
buffalo mozzarella, hot honey	
Kohlrabi aguachile	V/GF 16
mint, buckwheat	

FROM THE FIRE

Paraiso grilled vegetables	VA*/GF 33
tahini, zhoug, whipped feta	
Spatchcock chicken	GF 38
rosemary, grilled lemon	
Seabass	GF 36
vongole, coconut-lime broth	
Pata negra pork chop	GF 35
ajvar, green pepper jus	
Rib cap steak café de Paris	GF 44
+ 1pc Langoustine	GF +14
Lobster rice	GF 52
saffron, shellfish broth, charred lemon	

CRUDO & CO

Melon carpaccio	V/GF 17
pistachio, basil, rocket + with prosciutto	GF +6
Kingfish crudo	GF 27
elderflower, tomato essence, kaffir lime and prawn oil	
Carne crudo	GFA* 28
yuzu, fermented pepper, chives, charred sourdough	

COAL-FIRED SKEWERS

Lion's mane shawarma	VA*/GF 12
zhoug, tahini yoghurt	
Octopus skewer sambal butter,	GF 11
charred cedri lemon	
Piri-piri chicken skewer	GF 9
spring onion, ahi verde	

SIDES

Crispy potatoes garlic, sage	GF 12
Broccoli seame & bonito	GF 9
Tomato salad yuzu, basil	V/GF 8

DESSERTS

Grilled pineapple	V/GF 9
rum caramel, coconut sorbet	
Basque cheesecake	GF 12
summer berries and lemon verbena	
Marinated strawberries	GF 15
basil sour cream ice cream, champagne jelly	

Beef/Chicken/Pork (CH), Octopus (GR), Lobster (CA), Langoustine (ISL), Kingfish (JP), Vongole, Anchovy (IT)

GLUTEN (GF): Produced without gluten. May contain trace amounts of gluten.

VEGAN (V): 100% plant-based / vegan.

(VA / GFA)** Can also be prepared vegan or gluten-free. May contain trace amounts of gluten.

For detailed information about potential allergens in individual dishes, please do not hesitate to ask our staff. We will be happy to assist you.