

## MENÙ UNO

525 / person

### STARTER

#### BURRATA

Marinated endive salad with orange, toasted almonds & mint

### MAIN COURSE

#### PASTA OF THE DAY

Our chefs work closely with seasonal ingredients to create dishes with the best possible flavour and quality

### DESSERT

#### TIRAMISÙ

Zabaione cream, savoiardi biscuits, amaretto, coffee & cocoa



## MENÙ DUE

569 / person

### STARTER

#### BURRATA

Marinated endive salad with orange, toasted almonds & mint

### MAIN COURSE

CHOOSE BETWEEN

#### TAGLIATA DI MANZO

Grilled sirloin steak with cime di rapa, red wine sauce & fries

#### CACCIUCCO

Tomato-based fish stew with baked cod, olives, mussels & prawns, served with focaccia

#### RISOTTO

Seasonal risotto

### DESSERT

#### TIRAMISÙ

Zabaione cream, savoiardi biscuits, amaretto, coffee & cocoa

## BELLORA SHARING 699 SEK

Sit back and let us take care of the rest. Our chefs will serve a selection of their favourite dishes, brought to the table continuously – generous and made for sharing. From flavourful cheeses and charcuterie to something sweet to finish. The menu is served for the entire table and is designed to be shared, just as it should be.

Up to 40 guests



## BAR MENU

#### NOCELLARA OLIVES

69

#### FRIED PASTA

with Bellora's spice blend

65

#### MARCONA ALMONDS

65

#### BRUSCHETTA ALLA ACCIUGHE

Anchovies, lemon & grilled sourdough bread

179

#### SALTED CHIPS

55

#### SALUMI

100 g cured meats, 80 g cheese, served with jam & grissini

255

## SWEET ENDING

#### HOMEMADE PRALINES

45 each 99 / 3 pcs



# BELLORA