

*Arii Moana*

**D I N N E R**

“Sharing is Caring.”

“From the Garden”

Black Olive Tapenade

Hummus with Sumac

Grilled Aubergine, Italian Cured Meat, Pesto, Goat Cheese

Tabbouleh-style Quinoa Salad, Citrus, Fresh Mint

Tomato Salad with Cucumber, Red Onion and Feta

**T R A D I T I O N**

White Tuna Carpaccio, Rocket, Tomatoes, Olives, Hazelnuts

Grilled Red Tuna, Mozzarella di Bufala, Cherry Tomatoes, Capers, Basil, Pistachios

Crab Tarama

“Tonnato-style” Sliced Veal

Mahi Mahi Rilletes with Dill

Grilled Octopus Salad with Olive Oil, Parsley and Espelette Pepper

Italian and Iberico Cured Meat, Pickled Vegetables

**“The Best from the Sea”**

Seared Black Peppercorn Red Tuna, Aromatic Escabèche

Pan-Seared Parrot Fish, Pesto, Shimeji, Tomato & Lemon Sauce Vierge

Grilled Local Spiny Lobster, Garlic Butter, Fine Herbs

Lobster Medallions, Lagoon Fish, Bouillabaisse Jus, Rouille Sauce

Fresh Sarda Gnocchetti, Lobster, Chorizo, Green Peas

### **“Meat Highlights”**

Lamb Chops, Lamb Jus

Veal Medallion with Parmesan, Country Ham, Rocket and Veal Jus

Rib Eye Steak, Beef Jus

Beef Tomahawk, Beef Jus

Roasted Whole Chicken with Lemon and Rosemary

### **“Something Extra”**

Chef Eric's Potato Purée

Fennel Salad with Dill and Citrus Vinaigrette

Sautéed Courgette with Feta, Olives, Tomatoes and Basil

Cucumber with Yoghurt and Fresh Mint

Truffle French Fries

Broccoli Flan, Cherry Tomatoes, Fresh Goat's Cheese

(VG) Vegan, (V) Vegetarian, (G) Gluten-free, (D) Dairy-free