

Purobeach

ENJOY YOUR EXPERIENCE

Starters

Sauteed Trieste mussels
with San Marzano tomatoes

18



Fish ceviche

18



Fried squids
and crispy vegetables

24



Beef tartare
with stracciatella and confit cherry tomatoes

22



Summer parmigiana
vegan or vegetarian

18



Pasta

**Ravioli stuffed with local scallops,
red prawns**
salted butter and basil

24



Tagliolini black truffle and scampi Porcupine

28



Spaghettoni di Gragnano
with mussels, clams and muggine bottarga

24



Bolognese ravioli

18



Ricotta cheese and spinach tortelli

22



For those
lively souls
who eat well
and travel often

Albert Amer
Chef

Our raw fish proposal

| | | |
|----------------------------------|--------|---|
| Scampi Porcupine | 6 €/pc |  |
| Red Prawns from Mazara del Vallo | 6 €/pc |  |
| Gillardeau oysters | 7 €/pc |  |
| Tiger Prawn | 6 €/pc |  |

Main courses

| | | |
|--|-------|---|
| Baked catch of the day fish potatoes, tomatoes and Taggia olives | 9 €/h |   |
| Scallops & canestrelli au gratin | 30 |     |
| Grilled sea bass fillet mediterranean-style | 28 |  |
| Beef fillet with green pepper sauce | 30 |     |
| Grilled tofu marinated in citrus fruits and wild herbs | 24 |   |

Side dishes

| | |
|--------------------|---|
| Backed potatoes | 6 |
| French fries | 6 |
| Grilled vegetables | 8 |

Desserts

| | | |
|--|----|---|
| Lemon Pie | 10 |  |
| Cheesecake with wild berries | 10 |  |
| Tiramisù | 8 |  |
| Pistachio Semifreddo | 10 |  |
| Chocolate - Vanilla - Lemon ice cream (2 scoops) | 6 |  |
| Fruit slices | 16 | |

 Vegan

 Vegetarian

 Gluten

 Crustaceans

 Eggs

 Fish

 Peanuts

 Soy bean

 Milk

 Nuts

 Celery

 Mustard

 Sesame

 Sulphites

 Lupin

 Molluscs

Allergen information

Purobeach has implemented an Allergen Control Plan with allergen information on their products following the implementation of the 1169/2011 Regulation (EU) on "food information for consumers".