

GIRA
chef

MENÚ

R O M A N T I C D I N N E R

By Carla Onetto

MENÚ

ROMANTIC

STARTERS

1 choice

FIG CROSTINIS

Fig crostinis with brie cheese, jam, Serrano ham, and touches of honey and thyme.

NUTTY BRIE

Brie cheese filled with toasted nuts, bound by the sweetness of honey.

PRAWN CURRY

Prawns in curry, served with aromatic rice.

ASPARAGUS BRUSCHETTAS

A combination of asparagus, camembert, and Serrano ham on crispy bread.

CAESAR SALAD

A contemporary version of Caesar salad with grilled chicken breasts and avocado.

SALMON SALAD

Lettuce, caramelized onion, cherry tomatoes, shrimp, and smoked salmon.

DESSERTS

1 choice

CHOCOLATE LAVA CAKE

Intense chocolate lava cake served with ice cream.

NUT PIE

Nut pie, unique in texture and flavor.

BERRY PAVLOVA

Light pavlova adorned with a selection of red berries.

MAIN COURSE

1 choice

MUSHROOM RISOTTO

Mushroom risotto, creamy and full of flavor.

OCTOPUS RISOTTO

Creamy octopus risotto with avocado mousse, a fusion of textures.

BLACK SPAGHETTI

With seafood and touches of toasted almonds and oysters.

BEEF WELLINGTON

Beef tenderloin in puff pastry with mushrooms, Dijon mustard, and Greek salad.

ORANGE CHICKEN

Orange chicken with baby vegetables stir-fried, a balance of flavors.

SURF AND TURF

Filet mignon and shrimp, accompanied by mashed potatoes and vegetables.

INCLUDE:

1 bottle of wine of your choice.

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