

DINNER MENU

STARTERS

KNIFE-BEATEN BEEF ... 16.00

with capers, anchovies and mustard seeds (4,10)

TENDER VEAL IN TUNA SAUCE ... 16.00

with caper fruit (3,4,8)

TACOS DEUS STYLE ... 14.00

tortillas with pulled pork*, copper tomato, purple cabbage, jalapenos and paprika (1,7)

YELLOWFIN TUNA TARTARE ... 15.00

with wasabi mayonnaise and toasted sesame (3,4,11)

OCTOPUS AND POTATOES SALAD ... 14.00

with iceberg green and fish mayonnaise (4,14)

COLD CUTS AND CHEESE PLATTER (for two people) ... 25.00

Felino salami, speck from South Tyrol, pork cup from Zibello, tuscan pecorino, caciotta cheese with pomace (7,10)

FIRST COURSES

SPAGHETTI WITH SHELLS AND MULLET BOTTARGA ... 18.00

(1,4,14)

RISOTTO WITH SAFFRON AND SHRIMP TARTARE ... 17.00

(2,7)

SPAGHETTI WITH YELLOW TOMATOES AND BASIL ... 15.00

(1)

TONNARELLI WITH CACIO CHEESE AND PEPPER ... 14.00

(1, 3, 7)

MAIN COURSES

CRISPY OCTOPUS* IN DOUBLE COOKING ... 27.00

on a peas* and minth cream, with black cabbage chips and confit datterini tomatoes (14)

CRUSTED YELLOWFIN TUNA MILAN STYLE ... 26.00

with fennels and citrus fruits (1,3,4)

GRILLED OCEANIC UMBRINE ... 27.00

with rocket salad sauce and crunchy radishes (4)

MOULES FRITES FAÇON BELGIQUE ... 19.00

mussels stewed with spices and a side of hand-cut fries (14)

GRILLED BEEF FILLET ... 28.00

with baked potatoes and demi-glace

MILANESE CUTLET ... 28.00

in clarified butter with rocket salad. tomatoes and salt flakes (1,3,7)

SIDES

SAUTEED MIZUNA ... 6.00

with EVO oil, garlic, chili pepper and raisins

WHITE AND PURPLE CABBAGE ... 6.00

à la julienne with pomegranate seeds

SAUTEED SPINACH* ... 6.00

with EVO oil, garlic, and Grana Padano cheese (7)

HOME MADE FRENCH FRIES ... 5.00

HOME MADE BAKED POTATOES ... 5.00

SANDWICHES

DEUS BURGER ... 17.00

Bun with beef, lettuce, tomatoes, cheddar cheese, caramelized onions, eggs, spicy avocado, bacon. Served with home made french fries (1,3,7)

CLUB SANDWICH ... 15.00

Toasted bread, bacon, boiled eggs, lettuce, tomatoes, chicken, cheese, home made turmenic sauce. Served with home made french fries (1,3,7)

VEGGIE BURGER ... 14.00

Bun with beetroot burger*, grilled vegetables, guacamole and lettuce, served with home made french fries (1,7)

SMALL BITES

TEMPURA SHRIMPS* (3) ... 8.00
(1,2)

HUMMUS ... 7.00
with pita bread*(1,11)

NACHOS ... 7.00
with cheddar sauce, guacamole, sweet paprika, jalapeno
(1,7)

DESSERTS

HOME MADE TIRAMISU' ... 7.00
(1,3,7)

MANGO SEMIFREDDO ... 8.00
with crumble base and strawberry heart (1,3,7)

CHOCOLATE LAVA CAKE ... 8.00
with Maldon sea salt, redberries and vanilla ice-cream (3,7)

SALTY PISTACHIO ICE CREAM° ... 7.00
(7,8)

CHEESECAKE ... 7.00
with raspberry coulis (1,7)

SERVICE ... 3.50

ALLERGENS

01. CEREALS AND PROD. THEREOF
02. CRUSTACEANS AND PROD. THEREOF
03. EGGS AND PROD. THEREOF
04. FISH AND PROD. THEREOF
05. PEANUTS AND PROD. THEREOF
06. SOYBEANS AND PROD. THEREOF
07. MILK AND DAIRY PRODUCTS
08. NUTS AND PROD. THEREOF
09. CELERY AND PROD. THEREOF
10. MUSTARD AND PROD. THEREOF
11. SESAME AND PROD. THEREOF
12. SULFUR DIOXIDE AND PROD. THEREOF
13. LUPINES AND PROD. THEREOF
14. MOLLUSCS AND PROD. THEREOF

* SOME PRODUCTS CAN BE FROZEN DEPENDING ON THE MARKET OR SEASON AVAILABILITY.

FISH TO BE EATEN RAW HAS BEEN TREATED TO COMPLY WITH CURRENT HEALTH LAWS AND REGULATIONS.

ON PREVIOUS REQUEST OUR MENU IS ADAPTABLE TO A GLUTEN INTOLERANCE. IN CASE OF SEVERE CELIAC DISEASE WE CAN NOT GUARANTEE A PROPER SERVICE, DUE TO CONTAMINATION RISKS.

ONE OR MORE OF THESE INGREDIENTS COULD BE PRESENT IN OUR FOOD: CEREALS, SHELLFISH, EGGS, FISH, PEANUTS, SOY, MILK, NUTS (ALMONDS, HAZELNUTS, WALNUTS, PISTACHIOS), CELERY, MUSTARD, SESAME SEED, SULFUR DIOXIDE AND SULFITE, LUPINE, MOLLUSCS. PLEASE INFORM OUR STAFF ABOUT ANY FOOD ALLERGIES OR INTOLERANCES