



# *Menu*

VIK PELLICO OTTO  

---

RESTAURANT

*Simplicity is excellence*

German Bentancur  
Executive Chef

S M A L L  
L U X U R Y  
H O T E L S  
O F T H E W O R L D™



## APPETIZERS

Vitello Tonnato VP83* 4* 7*	36€
<i>Cold veal, light tuna sauce, fried capers and demi-glace</i>	
Raw scampi and seared foie gras2*8*	39€
<i>Almond cream, cherry jelly</i>	
Caprese VP82* 7*	39€
<i>Mazara red shrimps, creamy buffalo mozzarella, tomato water and basil-flavoured oil, bisque</i>	
Roasted beetroot carpaccio5*8*	30€
<i>Cashew cream and dried black olives</i>	
Fassona beef tartare3*	40€
<i>Grilled marrow and saffron mayonnaise</i>	

## FIRST-COURSES

Scampi Ravioli with its own bisque 1* 2*	30€
Paccheri1* 7*	30€
<i>Datterino tomato sauce, buffalo mozzarella cream and basil from Recco</i>	
Tagliolini1* 2*	42€
<i>Bisque of concentrated crustaceans and raw red shrimps</i>	
Risotto with Amalfi lemon7*9*	35€
<i>Fresh Herbs</i>	

1\*Gluten 2\*Shellfish 3\*Egg 4\*Fish 5\*Peanuts 6\*Soy 7\*Lactose 8\*Dried fruit with shell 9\* Celery



## MAIN-COURSES

Rack of lamb 4*7*8	45€
<i>Roasted carrot, plum jelly and jus</i>	
Chianina beef fillet 7* 45€	
<i>Creamy smoked sweet potatoes, fondant spring onion and potato mille-feuille</i>	
Galician octopus 3*4*7* 38€	
<i>Roasted octopus, creamy mashed potatoes, sea asparagus and paprika mayonnaise</i>	
Grilled turbot 1*4*7* 38€	
<i>Raw fennel and clam sauce</i>	

## DOLCI

Tiramisù 7*	16€
Pavlova 7 *	16€
<i>Meringue, mascarpone cheese and raspberries sauce</i>	
Goat cheese Cheesecake 7*	16€
<i>Cucumber sorbet and crumble of black olives</i>	
Chocolate bar 1* 7*	16€
<i>Dulce de Leche and smoked milk ice cream</i>	

COVER CHARGE 5€

1\*Gluten 2\*Shellfish 3\*Egg 4\*Fish 5\*Peanuts 6\*Soy 7\*Lactose 8\*Dried fruit with shell



## Chef's Specialties

Veal shank <sup>7*</sup> <i>Milanese risotto and gremolata</i>	47€
Tagliolini with black truffle <sup>3*</sup> <sup>7*</sup> <i>Butter, 36-month aged parmesan cheese and black truffle</i>	35€
Linguine with lobster <sup>1*</sup> <sup>2*</sup> <i>Pasta linguine, blue lobster and yellow cherry tomato coulis</i>	40€
Soft potato, <i>soured cream and caviar</i> <sup>4*</sup> <sup>7*</sup>	45€
Fish in salt <sup>4*</sup> <i>Fish of the day cooked in salt, evo oil and lemon</i>	150€
Rubia Gallega Tomahawk Beef Steak <i>Baked potatoes</i>	180€

1\*Gluten 2\*Shellfish 3\*Egg 4\*Fish 5\*Peanuts 6\*Soy 7\*Lactose 8\*Dried fruit with shell





# Tasting Menu

7 Courses 110€

## ***Chef's Amuse – bouche***

*Raw scampi, seared foie gras, almond cream and cherry jelly 2\*8\**

*Caprese VP8 – Red shrimps from Mazara*

*Tagliolini, concentrated crustaceans' bisque and raw red shrimps*

*Grilled turbot, raw fennel and clam sauce*

*Veal shank, risotto milanese and gremolata*

*Goat cheese cheesecake, cucumber sorbet and crumble of black olives*

*Petit fours*

1\*Gluten 2\*Shellfish 3\*Egg 4\*Fish 5\*Peanuts 6\*Soy 7\*Lactose 8\*Dried fruit with shell 9\* Celery