

L'OSTRICA
DAL 1953

RISTORANTE - ART GALLERY

Menu 2024

To Begin With...

Oysters Trilogy

Natural, With Island Water, With Litchi And Green Apple Sorbet

Sardines In Saor, Organic Burratina, Caramelized Tropea Onion

Salmorejo

Cream And Textures Of Fresh Tomatoes, Cheesy Tomato, Green Olive Jelly

*Seafood Soup**

Red Shrimp Ns,

Cicada Bisque Ns, Soup, Mussels, Clams, Calamari, Octopus Ns, Pink Shrimp Ns.

*Local Pink Shrimp Tartare**

(Ajoblanco, White Peach Pearls And Fig Leaf Oil)

*Amberjack Ceviche**

(Cheetah Milk, Yellow Peach Cream, Corn Chips)

*In The Absence Of Fresh Product, Products Frozen At Origin Or From Freezing
By Blast Chiller And Indicated With An Asterisk.

*Fish Intended For Consumption I Believe Has Undergone Prior Reclamation Treatment In Accordance With The Requirements
Of Ec Reg. 853/2004, Annex 3, Section 4, Chapter 3, Subpart D, Point 3.

La Pasta...

*Ravioli del Plin with wild herbs from Schiopparello
Goat Robiola, Lemon and Juniper Aroma, Tuna Bottarga*

Homemade Tagliolini with Sea Urchins
Roasted Pine Nut Cream, Essence of Pine*

*Linguine Pastificio Cocco,
Pink Shrimps, Crustaceans Bisque, Zucchini Mousse, Red Shrimps Tartare**

*Felicetti Monograno Spaghetti, Cantabrian Anchovies,
Cream of Fresh Datterino Tomatoes, Capers Powder*

*“La Carbonara”
Mezze Maniche Monograno Felicetti, Organic Mountain Egg, Guanciale Amatriciano,
Pecorino Romano*

Upon request, it is possible to revisit our first courses in a gluten-free key

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Main Courses...

*The Local Amberjack Fish,
Green Asparagus Curry, Kumquat, Braised Belgian Salad*

Codfish Morro Cbt,
Cream Of Topinanmbur, Siracha Mousse And Black Olives*

Filet Of Morone (Deep Sea Local White Fish),
Sauce Of Its Fish Bones, Fried Scales, Fennel Cbt With Aromatic Herbs Ns*

*Beef Royale,
Carrots In Escabeche, Pistachio And Tomato Romesco, Beef Demi-Glas With Sake*

La Parmigiana
Eggplant, Datterino Tomato Sauce, Parmesan Cheese,
Buffalo Mozzarella, Basil*

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Per Accompagnare...

La Giardiniera Di Merli

Barbabietole Alle Spezie Andalusse, Hummus Di Ceci

To Finish In Sweetness...

Cheese Tasting.

*Blue Organic Goat Cheese, Pecorino Pienza Riserva, Parmigiano 72 Months,
Fruit And Vegetable Compotes*

Apple Pie With Custard Cream

My First Sweet Oyster

*Yuzu Shell, Yuzu Ganache And Black Lemon,
Celery And Black Lemon Sorbet, Lemon Pearls And Zenczero*

Ambra's Journey In Spices

*Milk Chocolate And Cardamom Ice Cream,
Miso And Caramel Panna Cotta
Tonka Bean And Vanilla Mousse
Nutmeg Chocolate Texture*

Small Pastries

*Hazelnut And Milk Chocolate Cremino
Coffee Shell Drowned In Coffee And Dark Chocolate Liqueur
Creamy Salted Pistachio Ingot*