



# FONI

## FONI

60 € per person  
(minimum 2 persons)

First 8 Signatures to share  
Dessert of the Day

### Signatures

PATA NEGRA   29 €

Acorn-fed Iberico, 100% bellota, served on a pedestal with manchego, marcona almonds and tajin-spiced cantaloupe.

TIROKAFTERI   7 €

Greek feta cheese spread with paprika and chili. Grilled bread brushed with chimichurri.

MANCHEGO EN CROÛTE     9 €

Deep-fried cheese rolls topped with honey, mint, marcona almonds and sesame seeds.

ZAMBURIÑAS   9 €

Scallops grilled over open fire in its shell with a garlic, parsley and chili butter. Finally topped with manchego.

PULPO LARDO   19 €

Skewers with squid interspersed with iberico lardo, served with mashed potatoes topped with browned paprika butter.

SCHRIMP ROCKETS   14 €

Deep-fried shrimp rolls with a touch of orange.

PAPAS HARRA   7 €

Hand-cut, deep-fried agria potatoes with coriander, garlic and lemon.

HUNDRED LAYERS ENTRECÔTE  18 €

Thinly sliced entrecôte, grilled on a skewer over open fire. Served with chimichurri.

CEVICHE   21 €

White fish and seafood with creamy sweet potatoes, boiled and roasted Peruvian corn.

FETA AND TOMATO SALAD  11 €

Fresh feta and tomato salad, šopska style.

CORN RIBS  7 €

Fried corn, browned butter and parmesan.

## SYMFONI

80 € per person  
(minimum 2 persons)

All 11 Signatures to share  
Dessert of the Day

### Main

CHICKEN SKEWER  26 €

Charcoal-grilled chicken on a skewer. Served with french fries and a homemade aioli.

SHISH ROYALE  32 €

Tenderloin layered with shish kebab on entrecôte, grilled over open fire, served on a bed of Romescish, topped with a salsa Franchito. Served with hand-cut potatoes.

GRILLED TUNA     32 €

Skewers with yellowfin tuna, mango salsa, goat cheese cream and roasted onions.

### Dessert

CAKE DE MARACUYÁ    10 €

Creamy cheesecake infused with tangy passion fruit, topped with homemade raspberry sauce

LUCUMA CAKE    10 €

Peruvian cheesecake with lucuma fruit and chocolate.

### Kids' menu

CHILDREN EAT FOR HALF PRICE

