



# TOURO

## Chef Restaurant

### Starters

**Sourdough bread** // 24

Charred Eggplant with tahini paste, red onion, pistachio , date honey, coriander and Jerusalem artichoke chips // 48

**Leek and Potato** Patties on mustard aioli, dill, parsley, celery and onion // 48

**Endive Salad** salanova leattuce, basil, spring onion, red onion, beet, nuts, crispy quinoa, pears in white wine and saffron // 49

**Tomato Salad** Assorted tomatoes with Kalamata olives, green onion, red onion, hot pepper, radish, basil, lima beans, croutons // 59

**Jerusalem Artichoke & Mushroom Burekas** with dips, hard boiled egg and mini pickles // 53

**Asiatic Salad** sirloin pieces, shimeji mushroom, mint, cilantro, green onion, sesame, peanuts, cucumbers and ginger and chili in Asiatic sauce // 64

**Sirloin Carpaccio** with olive oil, lemon, purple onion, basil aioli, balsamic caviar, radish, arugula and croutons // 65

**Chopped Liver** with onion cream, date honey, cornichons, walnuts and bruschetta // 59

**Arayes** lamb meat in pitta, tahini, harissa and piquant tomato salad // 62

**Salmon Tartar** with green beans, cucumber, scallion, purple onion, mint and black sesame // 61





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### Main course

**Mushroom and Chestnut Risotto** with sweet potato, almonds, peas and truffles // 68

**Tagliatelle Alfredo** with mushroom, chestnuts, sugared cherry tomatoes, spinach, truffles and soy cream // 73

**Tagliatelle Short ribs** Vent Rib meat, chestnuts, spinach and mushrooms, with red wine and demi-glace // 89

**Gnocchi Beef Fillet** with shimeji mushrooms, colored carrots, mushrooms, broccoli, shallots, red wine and beef stock // 121

**Sea fish fillet** with mashed potatoes, broccoli with porcini sauce, chestnuts, shallots and truffles //...

**Salmon Fillet** with forbidden rice, onion, mushrooms, chard green beans, garlic caramel // 117

**Chicken Thighs** garlic caramel, tahini, onion, bonfire potatoes, cherry tomato// 96

**Beef Fillet 220 gr** with shimeji mushrooms, Jerusalem artichoke and peas, porcini sauce and truffle oil // 167

**Entrecote 300 gr**, chimichurri and Elisha's fries // 172

**Short Ribs 7-Hour** Dish white beans, mushrooms, pumpkin, onion, green bean//126

**Beef hamburger** In a black garlic bun with truffle mayo, onion jam and vegetables, comes with potatoes and chipotle mayo // 89





## DESSERTS

**Chocolate bonbon, chocolate ball filled with nocciola cream amarena cherries and coconut patissiere // 52**

**Coconut malabi cream, rose water syrup, coconut flakes cracked pistachio & seasonal fruit // 43**

**Chocolate Soufflé homemade, with vanilla cream, berries and almonds //42**

**Chocolate Tartufo with chocolate streusel, crème patissiere, berries and raspberry sorbet // 45**

