


ANIMALETTO HOUSE

FOOD

STARTERS

HUMMUS WITH MUSHROOM  41
King oyster mushroom, chickpeas, tahini, coconut cream, turmeric, ginger, lime, coconut oil, ponzu sauce, sumac, coconut flakes, crispy chickpeas (235g)

HUMMUS WITH BEEF 46
Charred beef, chickpeas, tahini, coconut cream, turmeric, ginger, lime, coconut oil, sumac, coconut flakes, crispy chickpeas (235g)

EGGPLANT 39
Roasted eggplant, feta cheese, dried tomatoes, olives, capers, green and red onion, pomegranate, coriander oil (300g)


CRISPY TEMPURA BABY SQUID 50
130g

PADRON PEPPERS 42
135g

FRENCH FRIES 17 / 27 / 24
Simple (170g) / Truffle (180g) / Parmesan (190g)

TARTARE MENU


TUNA TARTARE 55
Tuna fillet, kimchi, aji panca, sesame dressing, chives, lime, fish sauce, zucchini, pico de gallo salsa - tomatoes, red onion, lime, aji panca amarillo (200g)

BEEF TARTARE  65
homemade flat bread, beef fillet, cheese cream made with eggplant skin and kombu seaweed, red onion, capers, egg yolk (242g)


SALADS

CARROT SALAD 36
Carrots, rocket, feta cheese, pumpkin seeds, pomegranate, honey dijon dressing (230g)

HALLOUMI SALAD 48
Halloumi cheese, cherry tomatoes, cucumber, red pepper, kalamata olives, green onion, padron pepper (450g)


CAESAR SALAD WITH CHICKEN / SHRIMPS  47
chicken / shrimps, romaine letucce, cherry tomatoes, dried tomatoes, capers, parmesan, tonatto sauce (364g)


MAIN


OCTOPUS HOT DOG  65
Homemade hot dog bun, octopus tentacle, dried tomatoes, green onion, chives, coconut flakes, kimchi mayo (206g)

OCTOPUS CACCIATORE  95
Octopus tentacles in tomatoe sauce made with capers, kalamata olives, cherry tomatoes, red onion, garlic, white wine, homemade fish broth (309g)

TUNA STEAK NOODLES  69
Tuna steak, noodles, homemade chilli fish broth sauce, sesame oil (410g)

JOSPER GRILLED SEA BREAM  89
Josper grilled sea bream with aji panca chichurri sauce, fresh herbs (335g + 120g)

SHRIMPS WITH CREAMY SAUCE  70
Shrimps cooked in butter, homemade sauce made with fish broth, saffron, brandy, olive oil, garlic (344g)

SOFT SHELL CRAB BURGER  60
Tempura fried soft shell crab, homemade burger bun, mozzarella di bufala, green onion, homemade sauce with chili garlic, ginger, tomatoes, onion, egg yolk and spicy korean pepper paste (276g)

KIMCHI PORK SCHNITZEL 60
Pork chop, buttermilk, kimchi, breadcrumbs, served with tartar sauce - homemade mayo, pickled cucumber, dijon mustard, red onion, miso, wasabi, soy (286g)

BEEF FILLET 140
Beef fille served with demi glace miso sauce, agata potatoes, baby carrots, and broccolini cooked with butter, ginger and garlic (350g)

DESSERT

DANGO DESSERT 40
Japanese dumplings made with rice flour and cocoa, creamy mascarpone sauce, egg yolk, homemade syrup made with kahlua, soy and coffee, callebaut salty chocolate chips (171g)

CROISSANT PUDDING (for 2 people) 53
Baked croissants with vanilla cream and fresh fruits (368g)

ANIMALETTO HOUSE

PIZZA, PASTA, RISOTTO

PIZZA

MARGHERITA 43

Tomato sauce, mozzararella, basil (360g)

BUFALA 55

Tomato sauce, mozzarella di bufala, basil (360g)

ZUCCHINI BUFALA 56

Tomato sauce, mozzarella di bufala, zucchini, parmesan, basil (440g)

EGGPLANT BUFALA 56

Tomato sauce, mozzarella di bufala, eggplant, parmesan, basil (445g)

SPICY SALAMI BUFALA 57

Tomato sauce, mozzarella di bufala, spicy salami, parmesan, basil (440g)

QUATTRO FORMAGGI 51

Mozzarella, blue cheese, brie, parmesan (400g)

CAPRICCIOSA 53

Tomato sauce, mozzarella, prosciutto cotto, champignon mushrooms, artichoke, black olive powder (520g)

DIAVOLA 51

Tomato sauce, mozzarella, spicy salami (420g)

PROSCIUTTO CRUDO 54

Tomato sauce, mozzarella, prosciutto crudo, rocket, parmesan (440g)

PROSCIUTTO COTTO 54

Mozzarella, ricotta, prosciutto cotto (raw), parmesan, olive oil (530g)

PROSCIUTTO FUNGHI 52

Tomato sauce, mozzarella, prosciutto cotto, champignon mushrooms (460g)

TRUFFLED MUSHROOM 56

Mozzarella, truffle cream, champignon mushrooms, porcini mushrooms, truffle oil, parmesan (430g)

GOAT CHEESE 50

Tomato sauce, goat cheese, cherry tomatoes, basil (460g)

SALSICCIA 55

Tomato sauce, mozzarella, fresh salsiccia, artichoke, rosemary, dehydrated olive powder (500g)

VEGETARIAN 45

Tomato sauce, mozzarella, zucchini, baby corn, cheery tomatoes, champignon mushrooms, red bell pepper, dehydrated olive powder (500g)

RISOTTO

MUSHROOM RISOTTO 59

Arborio rice, asparagus, wood ear and shiitake mushrooms, red onion, butter, home made mushroom broth (295g)

OCTOPUS RISOTTO 65

Arborio rice, saffron, octopus tentacle, peas, cherry tomatoes, parmesan, dehydrated olive powder, microgreens (330g)

PASTA

TRUFFLE TAGLIATELLE 60

Fresh tagliatelle, truffle cream, cooking cream, parmesan cheese, fresh truffles (360g)

SHRIMP TAGLIOLINI 70

Fresh tagliolini, shrimps, prosecco, cherry tomatoes, chili pepper, pepperoncino, lime (400g)

BEEF TAGLIATELLE 70

Fresh tagliatelle, beef fillet, tomato sauce, chili pepper, butter, garlic, parsley (370g)

CARBONARA 55

Tagliolini, guanciale, egg yolk, pecorino, parmesan, black pepper (380g)

CIGARETTES MENU



NUTRITIONAL VALUES



ANIMALETTO HOUSE

DRINKS MENU

COCKTAILS

THE MARGARITAS

CLASSIC MARGARITA	44
Tequila, triple sec, fresh lemon juice, salt rim	
MEZCAL MARGARITA	50
Mezcal, triple sec, fresh lemon juice, hot pepper, tajin salt rim	
STRAWBERRY MARGARITA	53
Mezcal, strawberry liqueur, strawberry puree, fresh lemon juice, simple syrup	
MANGO MARGARITA	53
Mezcal, mango liqueur, mango puree, fresh lemon juice, simple syrup, orange powder rim	

THE NEGRONIS

CLASSIC NEGRONI	45
Gin, red vermouth, italian bitter	
NEGRONI SBAGLIATO	41
Red vermouth, italian bitter, prosecco	
MEZCAL NEGRONI	50
Mezcal, red vermouth, italian bitter	
CHOCOLATE NEGRONI	50
Gin, hazelnut liqueur, white cocoa liqueur, italian bitter, red vermouth, nutmeg powder	
BANANA NEGRONI	50
Gin, red vermouth, banana liqueur	

THE SOURS

WHISKY SOUR	41
Whisky, aromatic bitters, fresh lemon juice, simple syrup, egg white	
VODKA SOUR	41
Citrus vodka, orange bitters, fresh lemon juice, simple syrup, egg white	
AMARETTO SOUR	46
Amaretto liqueur, aromatic bitter, fresh lemon juice, egg white	
APEROL SOUR	41
Italian aperitivo, grapefruit bitter, fresh lemon juice, simple syrup	

THE MARTINIS

DRY MARTINI	39
Gin, dry vermouth, orange bitters	
DIRTY MARTINI	40
Gin, dry vermouth, olives, olive brine	
PORNSTAR MARTINI	50
Vodka, passion fruit liqueur, passion fruit puree, fresh lemon juice, prosecco, simple syrup, egg white	
ESPRESSO MARTINI	43
Vodka, espresso, coffee liqueur, simple syrup	

ANIMALETTO COCKTAILS

RUM OLD FASHIONED	50
Planteray Sealander rum, Angostura bitter, orange slice, sugar cube, orange peel	
PINE & COCO	50
Planteray Cut & Dry rum, Alchemico Roasted Pineapple, coconut milk, dehydrated pineapple	
PINEAPPLE DAIQUIRI	40
Planteray Pineapple rum, fresh lemon juice, simple syrup, dehydrated pineapple	
RUM BON BON	42
Canerock Jamaican rum, butterscotch liqueur, fresh lemon juice, simple syrup, egg white	

GIN AND TONIC

THE CLASSIC	46
Citadelle Gin, Alchemico Bitter Milano tonic, lime	
VIOLET	49
Citadelle Gin, Alchemico Bitter Milano tonic, violet liqueur, redcurrant, lime	
MINT GRAPEFRUIT	49
Citadelle Gin, Alchemico Bitter Milano tonic, fresh mint, grapefruit	
BASIL STRAWBERRY	50
Citadelle Gin, Alchemico Bitter Milano tonic, fresh basil, strawberries	
JARDIN	52
Citadelle Jardin gin, Alchemico Tonic Indian, lemongrass, dehydrated lime	

NON ALCOHOLIC COCKTAILS

PALOMA NA 34
Undone Not Mezcal NA, Alchemico Pink Grapefruit,
fresh lemon juice, fresh grapefruit juice,
simple syrup, garnish

APEROL SOUR NA 30
Undone Aperitivo NA, Alchemico Pink Grapefruit,
fresh lemon juice, simple syrup, garnish

BEER

DRAUGHT BEER

HEINEKEN 23

EDELWEISS 25

BOTTLED BEER

CLANDESTIN IPA 27

CLANDESTIN HAZY / BLACK IPA 25

ASAHI SUPER DRY 24

BIRRA MORETTI 23

HEINEKEN NA 19

SOFT DRINKS

ALCHEMICO TONIC WATER

INDIAN 23

VETIVER 23

ZERO 23

ALCHEMICO SODA MIXERS

ROASTED PINEAPPLE 23

PINK GRAPEFRUIT 23

BLACK CHERRY 23

ELDERFLOWER 23

OTHER SOFT DRINKS

GOSLING'S GINGER BEER 24

FENTIMANS CURIOSITY COLA 24

PEPSI / PEPSI MAX 16

AQUA CARPATICA STILL / SPARKLING 0.33 17

AQUA CARPATICA STILL / SPARKLING 0.75 22

FRESH DRINKS

CLASIC LEMONADE 23

GINGER LEMONADE 25

STRAWBERRY BASIL LEMONADE 27

CUCUMBER LEMONADE 25

MINT VIOLET LEMONADE 27

FRESH ORANGE JUICE 23

HOT DRINKS

ESPRESSO 14

ESPRESSO MACCHIATO 16

DOUBLE ESPRESSO 20

AMERICANO 14

CAPPUCCINO 18

FLAT WHITE 21

LATTE 19

HOT TEA 18

WINE LIST



SPARKLING

CAVA JANE VENTURA RESERVA DE LA MUSICA	180 / 38
VILLA SANDI PROSECCO DOC ROSE BRUT MILLESIMATO	165
VILLA SANDI PROSECCO ASOLO NERO EXTRA BRUT	195 / 40
BELLAVISTA GRANDE CUVÉE ALMA BRUT FRANCIACORTA DOCG	320
BILLECART SALMON LE RESERVE EXTRA BRUT CHAMPAGNE	480

WHITE

VILLA ANTINORI BIANCO TOSCANA IGT	160 / 32
TIEFENBRUNNER PINOT GRIGIO MERUS ALTO ADIGE DOC	180
TIEFENBRUNNER GEWURZTRAMINER ALTO ADIGE DOC	195
CA DEI FRATI BROLETTINO LUGANA DOC	240
FELIX SOLIS MEDUSA ALBARINO D.O.	180
PASCAL JOLIVET SANCERRE AC SAUVIGNON BLANC	270
POUILLY FUISSE MARIA ANTOINETTE CHARDONNAY	310

ROSE

DOMAINE TROPEZ WHITE TROPEZ COTES DE PROVENCE AOC	200
CASTEL FIRMIAN FILDIOSE PINOT GRIGIO ROSE	155
DOMAINE TROPEZ SAND TROPEZ COTES DE PROVENCE AOC	140

RED

LA POSTA FAZZIO MALBEC	160 / 34
CASAS DEL BOSQUE SYRAH GRAND RESERVA	170 / 36
TORMARESCA TORCICODA PRIMITIVO SALENTO IGT	190
ORNELLAIA LE SERRE NUOVE BOLGHERI DOC	450