

# QIU

## TAPAS

EURO

OLIVES, KALAMATA AND GREEN OLIVES FROM SICILY	4
EGGPLANTCREAM - SALTLEMON, PARSLEY AND HARISSA-AIOLI	7
BAO BUN WITH SHORT RIB, KIM-CHI-MAYO, SALSA AND PICO DE GALLO	12
ARGENTINIAN WILD PRAWNS, SMOKED PEPPER, GARLIC AND CHILI	10
TACO FROM CHICORY – OYSTER MUSHROOMS, AVOCADO AND LIME	7
COUS - COUS - LABNEH, POMEGRANATE AND MINT	6

ALL TAPAS SERVED IN FAMILY STYLE 42

## **PINSA** - OPTIONALLY TOPPED WITH:

GOAT CREAM CHEESE, DRIED TOMATOES AND ROCKET	10
HOME - SMOKED SALMON, TARAMASALATA AND BRONZE FENNEL	12
IBERICO HAM, MUSTARD - MAYO AND CRESS	12

WE ACCEPT DEBIT-OR CREDITCARD, NO CASH

# QIU

MENU	EURO
SOUP OF THE DAY	10
MIXED SALAD HERBAL DRESSING AND ROASTED SUNFLOWER SEEDS	8
BURRATA BUFALA CAMPANA D.O.P. ANCIENT TOMATO, CANTALOUPE - MELON AND HERBS FROM OUR GARDEN	12
CHEESE SELECTION FROM MAITRE PHILIPPE 3 TYPES, FRUIT BREAD AND RHUBARB - CHERRY - CHUTNEY	18
PANZANELLA (BREAD SALAD) BEANS, MAYO AND BASIL GRANITÉ	12/19
TAGLIONI BROCCOLI, SCAMORZA AND SMOKED ALMOND	14/21

IF YOU HAVE ANY QUESTIONS ABOUT THE ALLERGENS OR  
ADDITIVES CONTAINED WE ARE HAPPY TO HELP. ALL PRICES INCLUDE VAT.  
WE ACCEPT DEBIT-OR CREDITCARD, NO CASH

# QIU

MENU	EURO
TAGLIATELLE, HOMEMADE ARGENTINE WILD PRAWNS, LOBSTER SAUCE AND TARRAGON	26
TAGLIATELLE, HOMEMADE BEEF FILET TIPS, PARSLEY AND TRUFFLE FOAM	27
VITELLO TONNATO OF ORGANIC VEAL LOIN TUNA SAUCE AND RAW MARINATED SUMMER VEGETABLES	28
SEA BASS POTATO RISOTTO, LEEK AND LOVAGE BEURRE BLANC	29
BOUILLABAISSÉ FISH OF THE DAY, PRAWNS AND FENNEL	28
BREAST OF BARBERIE DUCK SECHUAN PEPPER JUS, EGGPLANT AND ZUCCHINI CREAM WITH MINT	31
PINEAPPLE DESSERT WHITE VALRHONA CHOCOLATE AND COCONUT	10

WE ACCEPT DEBIT-OR CREDITCARD, NO CASH