

cafe tempo



aperitif

aperone €8

negroni €10

champagne famille delouvin semper fidelis 2018 €14

taste of tempo

8 servings €39 / guest

served for the whole table

gildas with anchovies and octopus

barbari

tirofkateri - spicy feta and paprika spread

beef carpaccio

with shatta and dates

grilled savoy cabbage

with pecorello cheese sauce

beef sirloin

with isot pepper bearnaise

saffron cake

with pistacchio ice cream and lemon

soft serve with olive oil and malton

bread

barbari €3

malawach €5

snacks

gildas with anchovies and octopus €9

grilled olives €6

OOO anchovies with grilled grapes €12

dips

hummus with crispy garlic €6

burrata with wild garlic pesto €7

taramasalata - smoked cod roe spread €8

tirofkateri - spicy feta and paprika spread €8

starters

cured parsnip salad with cheese sauce and endives €13

beef carpaccio with shatta and dates €14

yellowtail crudo with rhubarb vinaigrette €15

crispy pike perch with blood orange harissa and fennel tzatziki €12

grilled

savoy cabbage with pecorello cheese sauce €16

white asparagus with ramson pesto €17

äntu chicken sashlik with preserved orange beurre blanc €19

beef koftas with grated tomato sauce €19

beef sirloin with isot pepper bearnaise €24

desserts

saffron cake with pistacchio ice cream and lemon €8

soft serve with olive oil and malton €6

croissant bread pudding with rhubarb, verbena and soft serve €9

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