

Menu

"Crown Splash" Vegetable Cream Soup - €5.00

A vibrant vegetable cream soup garnished with herb-infused olive oil

"SAMO Bites" Veal Croquettes - €6.50

Crunchy veal croquettes with black garlic cream

"Electric Ceviche" Lily Ceviche - €17.00

Lily fish marinated in tiger's milk, herb-infused olive oil, mango, and trout roe

"NYC Tartare" Veal Tartare - €15.00

Veal marinated in special spices with red onion, capers, egg yolk, Dijon mustard, and crispy toast

"Radiant Fish" Cod Carpaccio - €16.00

Cod carpaccio with chickpea foam and herbs, herb crumble, and chili

"Neo-Expressionist Beef" Beef Carpaccio - €16.00

Beef carpaccio with arugula, mustard vinaigrette, pine nuts, arugula, and Parmesan shavings

"Abstract Octopus" Octopus Carpaccio - €17.00

Octopus carpaccio with malt vinaigrette, peppers, and red onion

"Graffiti Greens" Basquiat Salad - €14.00

Colorful salad with green leaves, figs, caramelized goat cheese, toasted cashews, and honey

"King of New York" Burger - €17.00

Juicy grilled Arouquesa beef burger, melted cheddar, refreshing coleslaw, homemade pickles, and wedge fries



