

ARMONIA
RESTAURANT

SOFT OPENING
MENU

APPETIZERS

Jewish Nigiri \$ 9

A delicate beetroot cream base, a tender beet steak, and gravlax

Avocado Fries \$ 14

Fresh avocado slices coated in classic breadcrumbs, served with lemon aioli

Focaccia \$ 21

Freshly baked focaccia served with tomato butter, anchovy butter, olive oil, and balsamic vinegar

Beet Harmony \$ 16

Slices of red and golden beets, paired with creamy goat cheese

Moon Stones \$ 14

Crispy fried potato chunks, tossed in olive oil, parmesan, garlic, and parsley

SALADS

Caesar Salad \$ 22

Savory Garden \$ 23

Lettuce, parmesan cubes, pumpkin seeds, grape vinaigrette, green grapes, croutons

Charred Lettuce Salad \$ 22

Grilled lettuce, white asparagus and citrus vinaigrette

FISH

White Bride \$ 42

Branzino fillet served with a beurre blanc sauce and tender white asparagus.

Ocean Crust \$ 38

Salmon schnitzel served with crispy fries and zesty lemon aioli

PIZZA

Margarita \$ 19

Tomato sauce and mozzarella, topped with a delicate drizzle of olive oil

Zucchini \$ 21

Zucchini cream base, zucchini slices, and fresh mozzarella

Truffle \$ 23

Alfredo sauce base, fresh mushrooms, mozzarella, and truffle oil

Tuscany \$ 23

Eggplant cream, goat cheese and honey

PASTAS

Fettuccini Alfredo \$ 24

Creamy Alfredo sauce, served with mushroom broth and roasted chestnuts

Cacio e Pepe \$ 19

Parmesan, black pepper

Pappardelle alla Tomato \$ 23

Wide ribbon pasta served with a classic tomato sauce and parmesan cheese

DESSERT

Crêpe Suzette \$ 15

Flan \$ 15

Rich caramel cream

Whipped Secrets \$ 15

Sesame tuile, espresso-dipped brownie, whipped cream, cocoa