

RISTORANTE  
**SESTO SENSO**  
ITALIANO DIVERSO

STARTERS

White asparagus cream soup with low temperature egg and  
deshydrated parma ham

13.40 €

Tricolor salad, buffalo mozzarella, pesto sauce, km 0 tomato and  
avocado from La palma

18.50 €

Marinated salmon, spicy papaya chutney creamy gorgonzola sauce  
and avocado

24.00 €

Cured Angus carpaccio, wild mushrooms, parmesan, rocket salad  
and raspberry vinaigrette

26.00 €

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PASTAS AND RISOTTOS

Risotto with scarlet shrimps served with its carpaccio,  
candid garlic and coriander sprouts

35.00 €

Ox tail cannelloni, parmesan cheese and black truffle sauce with  
parma ham flakes

23.00€

Reginette pasta with bresed goat in red whine sauce and crispy  
pecorino cheese

21.00€

Black bucatini pasta with Saharian squid ink sauce, fried squid  
rings and grated lemon skin

21.00€

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MEAT

Slow cooked belly black pork, palm honey and soy glaze, with  
sweet potatoes

24.00 €

Beef cheek, sauce with coffee and cinnamon flavor and polenta  
three cheeses

27.00 €

Beef tenderloin, wild mushrooms sauce, duck liver and crispy  
potatoes

32.00 €

Leg of lamb, marsala wine sauce and caramelized coliflower pure

35.00 €

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FISH

Fried calamari, lard, broccoli with anchovies and sesame oil

27.00€

Roasted octopus with sundried tomato and dates mojo sauce, pasta  
puttanesca and caper powder

29.00 €

Sea bass with pinenuts, garlic, olives and cherry tomatoes with  
confit leeks

30.00 €

Grouper with green sauce and seafood polenta

30.00 €

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HOMEMADE DESSERTS

Licorice pannacotta with almond crumble and vanilla icecream

9.00 €

Millefeuille with mascarpone cheese and amaretto foam with  
tiramisu ice cream

10.00 €

White chocolate soufflé with pistachio sauce and gofio ice cream

10.00 €

Baked pineapple with cardamom, rose water icecream and red  
fruit coulis

11.00 €

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**VINOS**  
WINES

# VINOS ITALIANOS

## ITALIAN WINES



### ESPUMOSO • SPARKLING

PROSECCO DE GIUSTI EXTRA DRY

*Glera*. Prosecco DOC

9.80 30.50

PROSECCO DE GIUSTI BRUT

*Glera*. Prosecco DOC

30.50

PROSECCO DE GIUSTI ROSATO

*Glera*. Prosecco DOC

30.50

### BLANCO • WHITE

IL PUMO SAN MARZANO

*Sauvignon Blanc, Malvasía* Salento IGP

20.70

VERDICCHIO DEI CASTELLI DI JESI GAROFOLI

*Verdicchio* . Verdicchio dei Castelli di Jesi DOC

26.20

VERMENTINO DI GALLURA ZANATTA

*Vermentino*. Vermentino di Gallura DOC

34.90

SASS TER FRIULANO

*Friulano* . Friuli DOC

34.90

GRECO DI TUFO DOCG MASTROBERDINO

*Greco di Tufo* . Greco di tufo DOCG

41.40

### ROSADO • ROSÉ

REMOLE ROSATO FRESCOBALDI

*Sangiovese* . Toscana IGT

28.30

TRAMARI ROSE DI PRIMITIVO IGP SALENTO

*Garnacha Tinta*. Salento IGP

34.90

Todos los precios son en Euros. IGIC incluido.  
All prices are in Euros. IGIC (Tax) included.



## TINTO • RED

### PINOT NERO CASTEL FIRMIAN

*Pinot Nero*. Trentino DOC

24.00

### PILUNA PRIMITIVO IGT CASTELLO MONAC

*Primitivo*. Salento IGP

30.50

### TALO PRIMITIVO DI MANDURIA DOP SAN MARZANO

*Primitivo*. Primitivo di Manduria DO

32.70

### DOLCETTO LANGHE VISADI DOMENICO CLERICO

*Dolcetto*. Langhe DOC

42.50

### LACRYMA CHRISTI ROSSO

*Piedirosso Aglianico*. Lacryma Christi del Vesubio DOC

42.50

### VALPOLICELLA RIPASSO SANTA SOFIA

*Molinara, Corvina, Rondillena*. Valpolicella Ripasso DOC

45.80

## VINOS NACIONALES & INTERNACIONALES NATIONALS & INTERNATIONALS WINES

### ESPUMOSO • SPARKLING

#### MARIA RIGOL ORDI BRUT NATURE

*Macabeu, Xarel-lo, Parellada*. DO Cava

12.00 64.00

#### X. LECONTE SIGNATURE DU HAMEAU

*Meunier, Chardonnay, Pinot Noir*. AOC Champagne

120.00

### BLANCO • WHITE

#### MOON AFRUTADO

*Listán Blanco, Moscatel*. DO Valle de Güímar

6.60 30.80

#### SOCO BLANCO

*Malvasía Volcánica, Diego, Listán Blanco*. DO Lanzarote

7.10 42.50

#### MARTIVILLI VERDEJO

*Verdejo*. DO Rueda

5.00 24.20

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## SIN PALABRAS

*Albariño. DO Rias Baixas*

6.60 31.90

## EL REMORDIMIENTO

*Chardonnay. DO Jumilla*

6.10 34.10

## LUBERRI ZURI

*Viura, Malvasía. DO Ca Rioja*

26.10

## ROFE BLANCO

*Listán Blanca, Malvasía, Vijariego Blanco. DO Lanzarote*

## BIMBACHE BLANCO

*Listán Blanca, Vijariego Blanca, Gual, Pedro Ximénez . DO El Hierro*

53.90

## PALO BLANCO

*Listán Blanco, Gual, Marmajuelo, Forastera. Tenerife*

61.60

## ROSADO · ROSÉ

### SOCO ROSADO

*Malvasía Volcánica, Diego, Listán Blanco. DO Lanzarote*

7.70 42.50

### UMEA ROSADO

*Garnacha Tinta. DO Navarra*

5.00 20.90



## TINTO • RED

### LUNAS DE YAIZA TINTO

*Tempranillo. DO Valle de Güímar*

7.70 39.60

### EL ARTE DE VIVIR

*Tempranillo. DO Ribera del Duero*

5.00 24.20

### BENJE TINTO

*Listán Negro. DO Ycoden Daute Isora*

7.70 40.70

### MONJE DE AMESTOY RESERVA

*Tempranillo. DO Ca Rioja*

46.90

### NEO RESERVA

*Tempranillo. DO Ribera del Duero*

52.80

### ROFE TINTO

*Listán Negro. DO Lanzarote*

50.60

### LA SANTA DE ÚRSULA

*Listán Negro, Negramoll. Tenerife*

50.60

## GENEROSO • FORTIFIED

### MANZANILLA CAÑABOTA 0,50cl

*Palomino Fino. DO Jerez*

5.50 36.20

### MEMÒRIES DEL PRIORAT DOLÇ 0,375cl

*Garnacha Blanca. DO Ca Priorat*

13.20 62.70

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**DRINKS**

**SOFT DRINKS**

Sparkling Water San Pellegrino	2.70
Sparkling water Aquapanna	2.70
Water Km Cero 1/2	2.60
Soft drinks Bottle	4.40
Soda Bottle	3.30
Appletiser Bottle	3.90
Juice	3.30
Orange, Pineapple, Tomato, Peach, Blueberry	

**BEERS & CIDERS**

Large beer Peronni	4.90
Caña Peronni	3.80
Peronni, Bottle 33cl	4.70
Moretti, Bottle 33cl	4.60
Alcohol free beer Bottle	4.90

**LIQUORS**

Tía María	7.10
Bailey's	7.10
Sambuca	7.10
Amaretto	7.10

**VERMOUTH**

Red Martini	4.40
Martini Bianco	4.40
Dry Martini	4.40
Aperol	4.90
Campari	4.90

**SPIRIT DRINKS**

Jägermeister	4.90
Tequila Don Julio	8.70
Amaro El Capo	6.00
Amaro Ramazzotti	6.00
Amaro Braulio Reserva	6.50
Sambuca Molinari	5.50
Gagliano Limoncello	4.90
Grappa Amarone	
La Morbida Santa Sofia	6.00
Grappa Marzadro 18 Lune	9.30
Grappa Gagliano	
Reserva Bacio	4.90

**BELLINIS**

CLÁSICO prosecco, peach juice	10.90
DI STAGIONE prosecco, seasonal fruit juice	11.50

**CLASSICS**

APEROL SPRITZ aperol, prosecco, soda	11.50
CAMPARI SPRITZ vemouth, campari, prosecco	11.50

**VODKAS**

Smirnoff	5.50
Absolut	6.00
Au Blue Raspberry	6.50

IGIC INCLUDED

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**DRINKS**

**GINEBRAS**

Beefeater	4.90
Gordons	4.90
Hendricks	9.30
Bulldog	9.30
Bombay	8.70
London Extra Dry	8.70

**BRANDYS**

103 E.n.	5.50
Gran Duque De Alba	10.50
1866 °	14.90

**COÑAC**

Remy Martin Vsop	14.70
Hennesy	14.70
Courvoisier	14.70
Martell	12.50

**WHISKEY**

Johnnie Walker ER	6.00
Johnnie Walker EN	9.30
Cardhu	9.30
Lagavulin	18.50
Macallan 24	7.60
Jameson	6.50

**RUM**

Bacardi	5.50
Havana Club 7	6.50
Brugal	7.60
Arehucas	5.50
Barceló Imperial	9.30

**SUGGESTIONS G&T**

<b>BULLDOG</b>	15.30
Bulldog gin, premium tonic, lime twist, black pepper (SPICED)	

<b>COOLCUMBER</b>	15.30
Hendrix, rosemary, cucumber and premium tonic (DRY)	

<b>STAR ANISE</b>	14.20
Seagrams extra dry, anis estrellado, dehydrated orange and orange tonic (SEMI)	

<b>MAGMA</b>	14.20
Macaronesian gin, berries, strawberry, mint and yuzu tonic (SWEET)	

<b>EDNA MAMMA</b>	14.20
Bombay gin, lime juice, ginger ale and citrics fruits (FRESH)	

**COFFEE**

Espresso	2.70
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Machiato o Cortado	2.70
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White coffee	2.70
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Large black coffee	2.70
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Decaffeinated coffee	2.70
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Capuchino	3.30
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Tea & Herbal infusions	2.70
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