

# PASTATECA

## BREAKFAST

Daily 08:00-13:00

### New coffee card

Raf coffee	250 ml	45.-
Mango	250 ml	50.-
Blueberry Cheesecake	200 ml	45.-
Amaretto-Grapefruit Capuccino	200 ml	35.-
French press coffee	250 ml	40.-
French press masala	250 ml	55.-



### Create your own egg breakfast

Egg Clouds	45.-
Omelet is classic	45.-
Omelette with bacon and suluguni cheese	65.-
Scrambled eggs	45.-
Fried eggs	25.-
Poached eggs	25.-
Boiled eggs	25.-

#### Add your toppings:

- olive tapenade 25.-
- baked red pepper, feta cheese, calamata olives 40.-
- tomatoes, cucumbers, calamata olives, sun-dried tomatoes 50.-
- sun-dried tomatoes, basil, olive oil 25.-
- suluguni cheese 10.-
- guacamole sauce 40.-
- lightly salted salmon 55.-
- truffle 60.-

### Vegetarian

«My Dream Breakfast»

Light natural yogurt with basil, honey,  
freshly baked croissant and artisanal granola 335gr | 85.-

Avocado toast with scrambled eggs 225 gr | 95.-

Morning salad with quinoa, avocado  
and poached egg 250 gr | 85.-

Buckwheat Four Cheese 260 gr | 75.-

Oats with Parmesan cheese, black truffle  
and poached egg 270 gr | 95.-

Ricotta syrniki with cranberry,  
served with yogurt and cherry sauce 220 gr | 85.-

### Vegan

Virgin oatmeal with coconut milk  
and chestnut syrup 280 gr | 65.-

Avocado toast with fresh tomatoes 140 gr | 95.-

### Omnivorian

«My Dream Fish» Croissant with salmon,  
Thai yogurt, cucumbers and arugula 150 gr | 105.-

Avocado toast with salmon 140 gr | 95.-

«A Huge Man's Breakfast»

Fried eggs with backed potatoes, meatball, bacon chips,  
beans, pickled cucumbers  
and fresh tomatoes 550 gr | 150.-

# PASTA

Dough handcrafted daily original recipe by our concept-chef Duccio Orlandini. Served all day.

## Create your own pasta

Spinach tagliatelle Alfredo with cream sauce 270 gr | **65.-**

Linguine Margherita tomato sauce 275 gr | **55.-**

### Select your toppings

- Chicken 15.-
- Prawn 30.-
- Bacon 25.-
- Poached egg 10.-
- Sautéed salmon 75.-
- Baked peppers 30.-
- Mini mozzarella 30.-
- Cherry tomatoes 30.-
- Mushrooms 15.-
- Sautéed ceps 15.-

NEW

## Vegetarian

Ravioli filled with eggplant caviar and Suluguni cheese from an Italian chef enchanted by Georgia 230 gr | **95.-**

Tagliatelle Four Cheese sauce and black truffle 275 gr | **135.-**

Tagliatelle with mushrooms and mushroom sauce 310 rp | **95.-**

## Vegan

Lenten tagliatelle tomato sauce or olive oil 275/200 gr | **55.-**

## Omnivorian

The Green Squares. Ravioli with turkey, walnut-cream sauce 250 gr | **105.-**

Our Carbonara with poached egg, broccoli and magical morels 400 gr | **150.-**

Green Papardelle with chicken breast, roasted red peppers and sun-dried tomatoes 410 gr | **95.-** 200 gr | **75.-**  
standard portion mini portion

Linguine with giant meatball cooked in a rich tomato sauce 475 gr | **120.-** 285 gr | **95.-**  
standard portion mini portion

Tagliatelle with Tiger prawns and zucchini, white wine and light tomato sauce 385 gr | **185.-**