



CATERING MENU

Welcome appetizer

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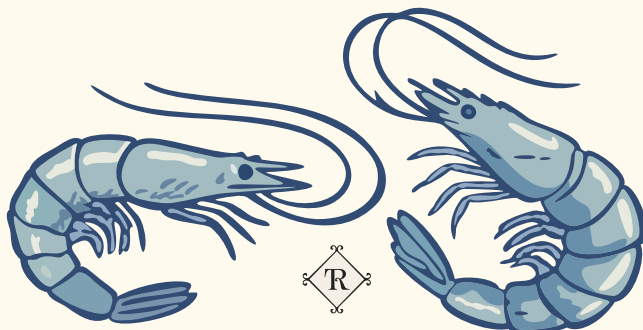
OYSTER SENTINELLE N2	6.00
LANGUSTINE	12.00
RED SHRIMP GAMBERO ROSSO	17.00 per 100gr
FRUIT PLATE	40.00
CHEESE PLATE	30.00
MEAT PLATE	40.00

Small Bites

TARTLET WITH BLACK CAVIAR	21.00
TARTLET WITH RED CAVIAR	11.00
BRUSCHETTA WITH SALMON, CREAM CHEESE AND AVOCADO	9.00
BRUSCHETTA WITH CHERRY TOMATOES	5.00
BRUSCHETTA WITH PEPPER AND ANCHOVIES	6.00
TARTLET WITH SALMON AND SHRIMP TARTARE	6.00
BEEF TARTARE TARTLET	6.00
TARTLET WITH SHRIMP AND GUACAMOLE	6.00
PRAWNS AND MANGO CANAPE	6.00
BABY MOZZARELLA WITH CHERRY TOMATOES	6.00
ROLL WITH PARMA HAM, CREAM CHEESE AND ARUGULA	7.00

Dessert

CLASSIC TIRAMISU	5.50
PANNA COTTA	5.00
TORTA CAPRESE	6.00
BERRY TARTLETS	6.00





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Main course

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HOMEMADE TAGLIOLINI	26.00
EGGPLANT PARMIGIANA	16.00
SALMON STEAK	28.00
TUNA FILLET	24.00
OCTOPUS	27.00
CATALAN STYLE LOBSTER	17.00 per 100gr
DUCK FILLET WITH BERRY SAUCE	32.00
BLACK ANGUS MARBLED VEAL STEAK RIBEYE	15.00 per 100gr
RACK OF YOUNG LAMB	39.00

Side dishes

GRILLED ASPARAGUS	14.00
POTATOES WITH ROSEMARY	7.00
BROCCOLI	8.00

To place an order, please contact us via email at hello@tartufolimassol.com. We require at least 48 hours' notice for all bookings.

Please inform us of any food allergies in advance so we can make appropriate accommodations. Kindly note that all our dishes are prepared in a kitchen that processes allergens.

