

Latino

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French onion soup



Broccoli soup



Soups



Food,
Friends
& good
times

A food photograph featuring three bowls of soup. In the foreground, a wooden bowl is filled with a vibrant green broccoli soup, garnished with fresh broccoli florets and a swirl of white cream. To its right, several golden-brown, toasted bread slices are stacked. In the background, another wooden bowl contains a thick, golden-brown French onion soup topped with a layer of melted cheese. Next to it is a smaller wooden bowl filled with fresh, bright green broccoli florets. The bowls are arranged on a grey, textured tablecloth. A small, rectangular, light-colored tag with some faint markings is placed between the background bowls. Two white, torn-edge paper tags are overlaid on the image, one above the French onion soup and one above the broccoli soup, both containing text labels.

French onion soup

Broccoli soup

SOUP

Beef Bacon and Beans soup
We added potatoes to make it more filling
76.00

French onion soup
Classic onion soup with garlic and butter
75.00

Shrimp and Garlic Bisque Soup
125.00

Cream of Mushroom Soup with Truffle Oil Drizzle
62.00
with chicken 67.00

Broccoli Soup
52.00

Shrimp quinoa



Goat Cheese salad With
Apple And walnut



SALLAD



Halloumi rainbow

Mediterranean Steak Bowl



Roasted Beetroot and Sweet Potato Salad



Grilled Buffalo Chicken Salad



SALAD

Goat Cheese Salad with Apple and Walnut

Mixed greens, raisins, green apples, bean sprouts, cherry tomatoes, walnuts with pomegranate syrup

144.00

Grilled Buffalo Chicken Salad

Avocado, coriander leaves, cherry tomatoes, almonds, artichokes topped with grilled chicken

141.00

Latino Rocca Salad

Arugula, fresh mushroom, tomato confit, shaved parmesan topped with pine nuts and balsamic dressing

108.00

Classic Caesar Salad

88.00

Romaine lettuce, anchovies, shaved parmesan cheese, croutons

with grilled shrimp 190.00

with grilled chicken 133.00

Halloumi Rainbow Salad

Mixed greens, chia seeds, radish, roasted bell peppers, red cabbage, cherry tomatoes, salami, fried halloumi, what dressing?

114.00

Roasted Beetroot and Sweet Potato Salad

Field green, roasted ricotta cheese, orange slices and citrus dressing

102.00

VAT 14% are added



Goat Cheese salad With
Apple And walnut

SALAD

Mediterranean Steak Bowl

Creamy hummus, kalamata olives, cherry tomatoes, mint, cucumbers topped with tender beef fillet fillet, and olive oil lemon dressing

195.00

Burrata and Rocca

Baby rocca leaves, cherry tomatoes, balsamic vinaigrette and pesto sauce

216.00

Shrimp Quinoa

Quinoa, shrimps, olives, cherry tomatoes, sweet corn with lime dressing

227.00

Greek Salad

Fresh seasonal salad with olive oil, greek feta cheese cubes and black olives flavored with wild thyme

78.00

Arancini di riso



Belgian fries shrimp



APPETIZERS

Stuffed kofta





Belgian fries shrimp

APPETIZERS

Toasts

Sourdough bread with mashed avocado
cherry tomatoes, bocconcini, sea salt and nigella seeds

Sautéed mushrooms and red pepper flakes

Smoked salmon, sliced avocados, red onions and fresh
cilantro
245.00

Tacos

Explore our sautéed spiced shrimp, chili con carne, grilled
chicken tacos all topped with guacamole, salsa and sour cream
245.00

Beef Bacon

Sun-dried tomatoes and stuffed mushrooms topped
with spinach, creamy cheese and pistachio aioli drops
120.00

Stuffed Kofta

Mushroom and cheese filling, diced tomatoes and
pomegranates with crushed walnut salsa
150.00

Arancini di Riso

Deep fried risotto balls with sun-dried tomato dip
120.00



Tacos

APPETIZERS



Toasts

food,
friends
& good
times



Tacos



Toasts

Friends & good
Vines

APPETIZERS

Belgian Fries

Choice of topping:

Mushroom sauce-parmesan and crispy beef bacon

77.00

or

Dynamite shrimp with pico de gallo salsa

120.00

or

Hot shot chicken and avocado

64.00

Joro Tondo

Crepe stuffed with salami, smoked beef,
smoked turkey and sausage coated with
a rich parmesan cream sauce

130.00

Pink sauce
tortellini

Green power pesto
pasta With asparagus

Smoked and grilled
salmon spaghetti

PASTA



Sicilian Shrimp Penne



Rigatoni Osso Buco: Milanese Style

Spaghetti alla
puttanesca

Green power pesto
pasta With asparagus

Smoked and grilled salmon
spaghetti



PASTA

Smoked and Grilled Salmon Spaghetti

Spaghetti topped with avocado
lime and cherry tomato relish

379.00

Sicilian Shrimp Penne

Penne with pistachio cream sauce
topped with cajun grilled shrimp

285.00

Spaghetti alla Puttanesca

Spaghetti, olive oil, garlic, kalamata
olives, capers and anchovies

101.00

Freshly Baked Lasagna

Beef ragù stuffing

129.00

or Shrimp bolognese stuffing

199.00


or Chicken stuffing

122.00

Fusilli Noci

A blend of cream and light
brown sauce with crushed walnuts
and mushrooms

155.00



Green Power Pesto Pasta
With Asparagus

Rigatoni Osso Buco:
Milanese Style

PASTA

Pink Sauce Tortellini

Fresh tomato puree and cream sauce
127.00

Salsiccia al Forno

Spaghetti with Italian sausage
ragù baked on a crispy parmesan crust
147.00

Green Power Pesto Pasta with Asparagus

Green medley, fava beans, peas and
asparagus with hints of rosemary and parmesan
199.00

Rigatoni Osso Buco: Milanese Style

Slow cooked veal chunks with celery,
leeks and carrots with tomato sauce
206.00

Latino Gourmet Platter



Latino Seafood Symphony



MAIN DISH





Grilled Chicken Breasts



Veal Chops Escalope
Pâne



Surf & Turf

MAIN DISH

Veal Chops Escalope Pane

Fine veal chops served with potato wedges
and rocca parmesan salad

297.00

Beef Fillet Steak

Grilled Beef fillet served with rich mushroom
sauce, pepper, mustard or Roquefort sauce

289.00

Latino Gourmet Platter

Grilled Beef fillet and chicken breasts
with butter and herbs along with jumbo grilled
shrimps cooked with butter sauce and lemon

369.00

Surf & Turf

Beef fillet grilled with shrimps and creamy dijon
mustard - with a side of spinach and baby
carrots topped with crispy leek

329.00

Kashkaval Stuffed Chicken

Chicken stuffed with kashkaval cheese cooked in lemon sauce
served with potatoes, pea puree and steamed bok choy

201.00

Grilled Chicken Breasts

Chicken breasts served on a bed of mushroom sauce with a
side of spaghetti Aglio e Olio

179.00

VAT 14% are added



Surf & Turf

MAIN DISH

The Chef Passion Fajitas

Served with your favorite choice of chicken

175.00

or beef

269.00

or shrimps

329.00

Latino Seafood Symphony

Fish, shrimps and squid served with creamy shrimp spaghetti and grilled vegetables

315.00

Grilled Scottish Salmon Fillet

Salmon steak with mashed potatoes and rich butter sauce

365.00

Chili Shrimp

Served with jasmine rice

296.00

Fish Fillet Pizzaiola

Grilled fish fillet covered with tomatoes, Kalamata olives, oil, lime and green coriander herbed capre served with roasted potatoes and butter lime sauce

212.00



Salmon

PIZZA



Pepperoni



Polo



PIZZA

Freshly baked in our stone oven

Bresaola

Thinly sliced bresaola, shredded parmesan, arugula and balsamic vinegar

237.00

Polo

Chicken, mushroom, mozzarella cheese

180.00

Bufala

Salsa di pomodoro, mozzarella di bufala

147.00

Salmon

Smoked salmon pizza, baby rucola, capers and lemon drizzle

216.00

Pepperoni

Thinly sliced pepperoni, mozzarella cheese

180.00

Tuna

Tuna, olives, bell peppers

202.00

Quatro Formaggi

Topped with four kinds of unique cheese

158.00

VAT 14% are added



Salmon

PIZZA

Frutti di Mare

Fresh seafood mix with shrimp, calamari and mussels
264.00

Rocca Shrimp

Black tiger shrimp, roasted red pepper, fresh rocca with
parmesan & lemon zest
244.00

Napolitana

Tomato sauce, creamy mozzarella, salty anchovies and oregano
162.00

Pastrami

Homemade pastrami, cherry tomatoes, mozzarella cheese
topped with rucola leaves
180.00

Fungi

Fresh mushroom and mozzarella cheese topped with basil leaves
152.00

Margherita

Tomato sauce topped with mozzarella and basil
119.00

Italian Sausage & Caramelized Onion

Sausages, mozzarella cheese topped with caramelized red
onions
175.00

VAT 14% are added

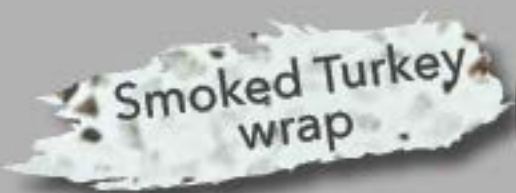


Muffaletta new
orleans .



Tandoori wrap

SANDWICH





Euro club sandwich

SANDWICH

Life is good when you have a good sandwich

Euro Club Sandwich

Grilled chicken, beef bacon, boiled eggs, lettuce, tomatoes topped
with American cheese

Your bread of choice

(Croissant 147.00 / Original toast 147.00 / Focaccia 147.00)

Muffaletta New Orleans

Cured salami, turkey pastrami, pepperoni and provolone
cheese with black and green olive salsa

180.00

Tandoori Wrap

Grilled herbed chicken cutlets wrapped in white
bread, served with yogurt salad and French fries

115.00

Smoked Turkey Wrap

Smoked turkey slices with cheddar cheese, jalapeño,
olives wrapped in fresh bread served with
french fries and pickled cucumbers

145.00

Roast Beef Sandwich

Thin slices of roast beef with mushrooms and mozzarella
cheese served with french fries and pickled cucumbers

136.00

Hot Dog Trio Topping

Sweet corn, jalapeño cheddar cheese,
pico de gallo and avocado

120.00

VAT 14% are added



Muffaletta new orleans

SANDWICH

Fried Chicken and Avocado Sandwich

Fresh lettuce, mayo, sliced tomatoes topped with pickled red
onion

108.00

Smoked Salmon Bagel

Scottish smoked salmon, red onion, capers and mayo served
with French fries and pickled cucumbers

175.00

Shrimp Dynamite Sandwich

Topped with fresh coriander and sriracha in a soft French bagel

165.00

Grilled Halloumi Cheese Sandwich

Crispy white pita bread stuffed with halloumi cheese and
grilled vegetables with pesto sauce served with arugula salad
in a balsamic dressing and french fries

89.00

BURGER



Double big bacon
butter burger

BURGER

Burgers from josper charcoal oven...
juicy, tender and Smokey

Ultimate Shrimp Burger

Chunky shrimp, homemade tartar sauce topped with baby arugula and tomatoes
215.00

Double Big Bacon Butter Burger

Our signature of beef patty, double American cheese, crispy bacon and burnt butter mayo with onion
206.00

Mushroom Raclette Burger

Plant-based patty; panko crusted mushroom patty, greens, raclette, caramelized onion and smoked garlic mayo
192.00

Surf and Turf Burger

Beef burger with juicy shrimp and a chipotle aioli
215.00

All burgers served with steak potato and grilled olives

VAT 14% are added



Double big bacon
butter burger

BURGER

Beach House Burger

Long way burger in our special baguette bread topped with pickled onion

175.00

Double Bison Cheese Burger

Garnished with pickles, onion, mushroom and cheese with mustard spread and steak sauce

179.00

Classic Burger

139.00

Herbed beef burger with lettuce, mayo and American cheese served with french fries and pickled cucumbers

Additional Toppings:

Mushrooms 155.00

Bacon 167.00

Eggs 150.00

Barbeque roast beef 170.00

All burgers served with steak potato and grilled olives

VAT 14% are added

