

# Appetizer

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Caesar salad	1800
Parma ham, parmesan and garlic flavored croûtons	
Tavola36 vitality salad	2000
Beet root, sprouts, farro, snap pea, broccoli, mini tomato, romaine lettuce, carrot, red onion, sweet corn, feta and yogurt dressing	
Cold cuts selection	2000
Parma ham, Milano salami, mortadella with semi-dried tomato and olives	
Spanish serrano ham	2100
Roasted mini tomato, cornichon and parmesan	
Sardine confit salad	2200
Olives, peperonata and pine nuts	
Seafood salad	2400
Shrimp, pen shell, squid, olive and herbs	
Foie gras terrine	2800
Semi-dried fig, candied nuts, balsamic & toasted brioche	
Seafood platter (to share for 2 guests)	7500
Lobster, prawn, scallop, snow crab, mussel & turban shell	

# Soup

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Pumpkin soup	1400
Balsamic onion and Parma ham powder	
Bisque	1800
Homemade mascarpone ravioli and truffle	

# Main Course

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Margherita pizza	1800
Tomato, buffalo mozzarella and fresh basil	
Pepperoni pizza	2300
Olives, green pepper, mozzarella and tomato	
Red prawn and snow crab pizza	2700
Mascarpone, mushroom and basil	
Mixed grilled vegetables	1900
Eggplant, zucchini, red onion, pumpkin, paprika, shiitake mushroom, baby corn and asparagus	
Tavola36 vegan delicacies	2000
Seasonal vegetables and bean ragoût with chili, olives, pine nuts, balsamic and garlic-oregano toast	
Bolognese lasagna	2100
Meat sauce, mozzarella, tomato and basil	
Bucatini Vongole	2200
Asari clams, white wine, garlic and chili	
Valencia paella	2500
Chicken and seafood	
Citrus Steamed Shinsyu Salmon	2500
Potato, capers and white wine cream sauce	

# Grill

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Pick up your favorite grill item with a sauce and a side dish

## From The Land

“Yamato” chicken	3500
“Kurobuta” pork loin	3700
Wagyu hamburger steak 200gr	3300
US Angus beef strip loin 200gr	5400
Japanese beef sirloin 200gr	5800
Japanese beef tenderloin 160gr	5800
US T-bone steak 600gr	6600
Mixed grill (to share for 2 guests)	11900

Canadian lobster, “Shinsyu” salmon, Japanese beef tenderloin, “Kurobuta” pork loin, “Yamato” chicken, chipolatas

### Add on

Seared foie gras	1100
Fresh truffle 3gr	1400
Canadian lobster	1500

## From The Sea

“Shinsyu” salmon	3500
Canadian lobster 450gr	5900

Please choose one of your favorite fish sauce:

Lemon butter / béarnaise / Bourguignon butter / chili and lemon / mushroom and tarragon / Barolo / black pepper / garlic and soy

## Sides (Enjoy additional side dish for 660 JPY each)

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Ratatouille Basil pesto	Creamy spinach Toasted almonds
Butter sautéed shiitake, asparagus Garlic and thyme	Mashed potato Fried onion
Roasted “Hokkaido” baby potatoes Rosemary	Steamed rice

## Dessert

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Swiss chocolate and passion fruit mousse Orange macaron	1600
Fantastic mango Fresh mango and exotic mix fruits, vanilla and coconut mousse, mango and passion fruit	1400
Tiramisu Stracciatella ice cream	900
Sliced fresh fruit platter	1500
Ice cream selection (per scoop) Vanilla, chocolate, strawberry, matcha, mango	250
Cheese platter Dry fruits & nuts	2100