

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 €

RISTORANTE
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VINOS
WINES

VINOS ITALIANOS

ITALIAN WINES



ESPUMOSO • SPARKLING

PROSECCO DE GIUSTI EXTRA DRY

Glera. Prosecco DOC

7.10 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

PINOT GRIGIO

6.10 34.90

ROSADO • ROSÉ

REMOLE ROSATO FRESCOBALDI

Sangiovese . Toscana IGT

28.30

TRAMARI ROSE DI PRIMITIVO IGP SALENTO

Garnacha Tinta. Salento IGP

34.90



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

NIPOZZANO CHIANTI RUFINO

43.60

VINOS NACIONALES & INTERNACIONALES

NATIONALS & INTERNATIONALS WINES

ESPUMOSO · SPARKLING

MARIA RIGOL ORDI BRUT NATURE

Macabeu, Xarel·lo, Parellada. DO Cava

5.00 27.50

X. LECONTE SIGNATURE DU HAMEAU

Meunier, Chardonnay, Pinot Noir. AOC Champagne

70.40

BLANCO · WHITE

MOON AFRUTADO

Listán Blanco, Moscatel. DO Valle de Güímar

6.60 30.80

MARTIVILLI VERDEJO

Verdejo. DO Rueda

4.90 24.20

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



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

26.40

TEMPUS MARMAJUELO

34.10

ROFE BLANCO

Listán Blanca, Malvasía, Vijariego Blanco. DO Lanzarote

50.60

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

7.60 42.90

UMEA ROSADO

Garnacha Tinta. DO Navarra

5.00 20.90



TINTO • RED

LUNAS DE YAIZA TINTO

Tempranillo. DO Valle de Güímar

7.60 39.60

EL ARTE DE VIVIR

Tempranillo. DO Ribera del Duero

5.00 24.20

LUBERRI JOVEN

5.50 26.40

BENJE TINTO

Listán Negro. DO Ycoden Daute Isora

7.70 40.70

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 35.20

MEMÒRIES DEL PRIORAT DOLÇ 0,375cl

Garnacha Blanca. DO Ca Priorat

13.20 62.70

RISTORANTE
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 ITALIANO DIVERSO

DRINKS

SOFT DRINKS

Sparkling Water San Pellegrino	3.10
Water Km Cero 1/2	2.60
Soft drinks Bottle	4.40
Soda Bottle	3.30
Appletiser Bottle	3.80
Juice Orange, Pineapple, Tomato, Peach	3.30

BEERS & CIDERS

Large beer Peronni	4.90
Caña Peronni	3.80
Moretti, Bottle 33cl	4.70
Alcohol free beer Bottle	5.00

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
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	11.40

CLASSICS

APEROL SPRITZ aperol, prosecco, soda	11.90
CAMPARI SPRITZ vemouth, campari, prosecco	11.40

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	10.40
1866 °	14.70

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

BULLDOG	15.30
Bulldog gin, Schweppes , lime twist, black pepper (SPICED)	

COOLCUMBER	15.30
Hendrix, rosemary, cucumber and , Schweppes (DRY)	

STAR ANISE	14.20
Seagrams extra dry, anis estrellado, dehydrated orange and Schweppes (SEMI)	

MAGMA	14.20
Macaronesian gin, berries, strawberry, mint and Schweppes(SWEET)	

EDNA MAMMA	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	2.90
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Large black coffee	2.90
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Decaffeinated coffee	2.90
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Capuchino	3.30
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Tea & Herbal infusions	2.70
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Doble Espresso	3.50
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