Quanto Basta

Leibnizstraße 74, 10625 berlin
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KOMPLETTE SPEISEKARTE

SALUMI DI MARE:

Artisanal yellowfin tuna Bresaola, cured for 5 months — **9,00 €**
cured for 5 months

Amberjack fillet, with black pepper and dry-cured for 30 days — **11,00 €**
with black pepper and dry-cured for 30 days

6-month air-dried swordfish fillet, gently smoked over chestnut wood — **10,00 €**

SALUMI DI TERRA:

Rosette Basque, traditional lightly spiced raw sausege from the Basque Country — **7,00 €**
traditional lightly spiced raw sausege from the Basque Country

Cecina de Vaca Curada, traditional spanish cured beef — **9,00 €**
traditional spanish cured beef

Prosciutto Sant' Ilario D.O.P., specialty ham from Parma, aged 30 months — **13,00 €**
specialty ham from Parma, aged 30 months

White bread — **4,00 €**
Portion of our homemade sourdough bread with extra virgin olive oil from our own olive grove in Abruzzo

Whole wheat bread — **5,00 €**
Portion of our homemade sourdough bread with extra virgin olive oil from our own olive grove in Abruzzo

APPETIZER

Burrata Fresca VEGETARISCH — **16,00 €**
organic burrata with yellow Datterini tomato cream and basil oil

Vitello Tonnato — **18,00 €**
thinly sliced veal meat with creamy tuna sauce and fried capers

Melanzana Glassata VEGETARISCH — **16,00 €**
baked eggplant variation served with three sauces: tomato, basil, Parmesan

Raviolini di Barbabietola VEGETARISCH — **16,00 €**
red beetroot filled with goat cheese on a sauce of orange, ginger and safron, with delicate almond-crumble

Tartare di Manzo — **19,00 €**
homemade tartare with capers, anchovies and raspberry-marinated red onions

Polipo con Spuma di Patate — **21,00 €**
grilled seared octopus served on potato foam and olive crumble

Trota Salmonata in Confì — **21,00 €**
premium salmon trout confit from Norway, served with dill cream, crumble and red currant gel

Ceviche di Ricciola — **19,00 €**
marineted amberjack, with green chili, spring onions, melon and aromatic foam

Filetto di Triglia — **23,00 €**
Pan-fried red mullet fillet with bottarga mayonnaise, black garlic and lemon gel

PASTA

Spaghetti* alle Vongole Veraci 26,00 €
with venus clams, chili, and Bottarga di Muggine

Mezze Maniche* alla Carbonara 22,00 €
with guanciale from Norcia, Pecorino Romano D.O.P., black pepper and hand-stirred egg cream

Tortelli con Spuma di Parmigiano 25,00 €
homemade pasta filled with tender veal and mortadella, served with foam of 36-month aged Parmesan and beetroot powder

Linguine* ai Gamberi di Mazara del Vallo 29,00 €
Linguine in a rich prawn bisque, finished with sicilian red prawn tartare from Mazara del Vallo

Mafaldine* alla Genovese di Coniglio 22,00 €
Pasta with rabbit and braised vegetable sauce, served with Sardinian Pecorino

Fusilloni* alla Norma VEGETARISCH 20,00 €
with tomato sauce, roasted aubergines and ricotta salata

Agnolotti del Plin con Coda alla Vaccinara 24,00 €
homemade pasta filled with oxtail ragout, served on Parmesan and celery cream

Pappardelle al Ragù di Cervo 21,00 €
homemade pasta with venison ragout

MAINS

Filetto di Spigola 32,00 €
sea bass fillet on parsnip cream with tonka beans, grilled spinach and trout caviar

Costolette d'Agnello 34,00 €
grilled lamb chops with seasonal green vegetables, gently marinated in Bagna Cauda, and demi-glace sauce

Halibut con Zabaione di Mais 36,00 €
halibut fillet served with corn zabaione, turnip greens, and glazed shallots

Rib-eye di Black Angus 16,00 €
charcoal-grilled rib-eye steak (minimum 500 g), served with baked rosemary potatoes