

VIORA MENU

Starters

Semer Roll 'Vitello Tonnato Style' – €18.90

Tuna cream / Fried capers / Pane carasau / Wild herb salad

Stracciatella Burrata – €19.90

Gazpacho cream / Croutons / Herb oil

Caesar Viora Salad – €18.90

Romaine lettuce / Date tomatoes / Croutons / Parmigiano

Cajun Tuna Tataki – €20.90

Avocado / Sesame / Teriyaki / Peanut-corn crunch

Red Lentil Cream Soup – €12.90

Coconut foam / Vegetable dumpling / Vegan

US Beef Salad – €18.90

Roast beef slices / Date tomatoes / Cucumber / Red onions / Honey-soy-sesame dressing

Pasta

Conchiglie – €22.90

Avocado / Burrata / Basil / Parmigiano

Gnocchi – €17.90

Young spinach / Gorgonzola / Walnut

Paccheri Carbonara – €26.90

Shellfish cream / Octopus / Shrimp / Prosciutto crudo

Tagliatelle Salsiccia e Funghi – €18.90

Salsiccia / Mixed mushrooms / Arugula / Parmigiano

Meat

Rump Steak – Black Angus – €31.90

Classic with fat cap / Rich texture and firm bite

Entrecôte – Black Angus – €36.90

Ribeye cut / Intensely marbled and aromatic

Sous-vide French Corn-Fed Chicken Breast – €31.90

Exceptionally tender and juicy / Slowly cooked under vacuum

Sides

Bimi – Wild Broccoli – €6.90

French Fries – €6.90

Kut Kut Mashed Potatoes – €6.90

With crispy onions

Sauces & Dips

Cheddar Sauce – €6.90

Café de Paris Butter – €6.90

Pepper Sauce – €6.90

Wasabi Butter – €6.90

Truffle Mayonnaise – €6.90

Fish

King Prawns – €38.90

Wild herb salad / Lime aioli

Salmon Fillet – €35.90

Sesame / Creamed spinach / Mashed potatoes / Corn crunch

Vegetarian & Healthy

Risotto al Tartufo – €27.90

Fried shiitake mushrooms / Parmesan crunch / Vegan

Viora Bowl – €22.90

Avocado / Falafel / Edamame / Chinese cabbage / Sesame-soy yogurt

Dessert

Tiramisu Classico – €9.90

Vanilla / Mascarpone / Espresso

Crème Brûlée – €9.90

Vanilla / Seasonal fruits

Raspberry Tartlet - €9.90

Berries / White chocolate / Scoop of ice cream

Fudge Brownie - €9.90

Seasonal fruits / Scoop of ice cream