

## TO START

Corn bread with silky aioli	5
Cauliflower salad in various textures with lime vinaigrette, Parmesan cheese, and caramelized walnuts	16
Roasted chicken Caesar, parmesan, croutons & edamame	18
Charred avocadoreek cheese	17
Trio of tomatoes with stracciatella di Bufala	15
Lebanese hummus with red oil and Arabic bread	13
Truffle fries, aged parmesan	12
Crispy pork bites with guacamole and spicy honey	15
Rock n' roll prawns	18
Creamy aged beef croquettes	14

## RAW SELECTION

Bluefin tuna tataki with ponzu	24
Crispy toast with tuna sashimi	15
Spicy salmon tartare with green gazpacho	21
Amelie oyster, served plain	7
Amelie oyster with Japanese dressing	8

## PIZZAS

Spicy pepperoni pizza with hot honey	18
Classic Margherita pizza with vine tomatoes & mozzarella	16
Roasted chicken pizza with truffle cream	17

## SIGNATURE BITES

Butter brioche with steak tartare	18
Anticucho octopus & mango tartare	21
Max tuna “mollete” with fried egg	18
Crispy calamar sandwich with Iberian pork	17
Tulum tacos, beef tenderloin & avocado cream	21
Miso glazed salmon with fresh cucumber salad	22
Aged beef burger with melted cheddar & spicy jam	18
Aged burger katsu with Emmy sauce and aged cheese	18
Rigatoni mezze with champagne sauce and lobster	28
Rigatoni with vodka, burrata straciatella and crispy guanciale	18
Lamb kefta with naan and yogurt cream	18
Peruvian chaufa rice with beef tenderloin and fried egg	20

## FROM THE GRILL

Chateaubriand dry-aged beef (500g)	58
Iberian pork “al pastor” with grilled pineapple	22
Frisian beef cube roll open flame (550g)	52
Grilled chicken churrasco with col saleslaw	20

## SIDES

French fries with sea salt & rosemary	6
Confit piquillo peppers	7
Roasted baby potatoes	7

## SWEET ENDINGS

Caramelized brioche torrija with vanilla ice cream	8
Silencio signature cheesecake	8
Seasonal fruit	18