


City PORT

RESTAURANT


APERITIF

Mimosa		7
Aperol Spritz		8
<i>S</i> Gin Basil Smash		8
Negroni		8

RAW BAR

Salmon tartar	15
 Tuna tataki	16
Beef tartar	17


STARTERS

<i>V</i> Baked Camembert cheese	12
<i>V</i> Fried dark bread with chili and cheese	8
Beef nachos	10
 Prawns with pameló, sweet and sour sauce	14
<i>V</i> Sweet fries in honey and mustard sauce	6
<i>V</i> Fries with truffle mayonnaise and hard cheese	7

SALAD

Roman salad with:	
Prawns	14
Beef	15


SOUP

 Tom Yum	12
Soup of the day	6

MAINS AND GRILL

Tuna 200 g.	26
Salmon 200g.	16
Octopus 200 g.	24
Beef tenderloin 200 g.	29
Chicken skewer 220g.	12
<i>V</i> Pumpkin 300g.	9
Gyoza with prawns	16

SIDES

 Kimchi	4
Broccoli	4
Green beans	4
Fermented vegetables	4
Mushroom selection	5

DESSERTS

<i>S</i> City PORT Pavlova	10
Dessert of the day	7
Ice cream	6

HOMEMADE SAUCES

<i>V</i> Chimichurri	3
<i>V</i> Teriyaki	3
Pepper sauce	3
Burnt leek and Beurre Blanc	3

Potato purée	5
Baked sweet potato	4
Fries	4
Baked crushed baby potato	4

Please let us know if you have any allergies or intolerances. We are happy to provide you with any allergen information you need.

* *S* - Signature dish * *V* - Vegetarian