



STARTERS

AUBERGINE FUMÉ ¹⁻³⁻⁷ **14**
Crispy Eggplant Bites & Smoked Yogurt,
Parmesan, Hint of Chili

LUNARA MEZÉ **9**
Sheep & Goat Cheese Cream, Pistachios,
Traditional Grape Molasses

DOROTHEÁ SALAT **17**
Pomegranate Molasses, Tomatoes & Cucumber,
Feta Cheese, Onions, Walnut

MARINATED OLIVES **8**
Pomegranate Molasses & Lemon Zest

CALAMARI ¹⁻³⁻⁸⁻¹⁴ **19**
Olive Oil & Garlic, Walnut Tarator

BURRATA ¹⁻⁷⁻⁸ **16**
Balsamic Pesto, Cherry Tomatoes,
Roasted Pine Nuts

AUREA MEZÉ **9**
Sun-dried Tomato & Paprika Cream,
Walnut, Thyme, Hint of Chillí

VEGAN

NO SCHNITZEL **27**
Golden-brown breaded Plant-Based Schnitzel,
Golden Roasted Potatoes & Cranberrie Dip

LUNA VIOLA **24**
Roasted Eggplant filled with Caramelized
Vegetables, Pine Nuts,
Tomato Sauce, Vegan Mint Crème Fraîche

NO MEATBALLS **26**
Finely Seasoned NO MEATBALLS made from
High-Quality Soy Protein ,
Mashed Potatoes & Tomato sauce
with Young Spinach, Vegan Mint Crème Fraîche

FROM THE SEA

LEVREK ⁴⁻⁷⁻⁸⁻¹² **34**
Sea Bass Fillet, Seaweed with Fennel & Currants,
Roasted Pine Nuts, Thyme Potatoes,
creamy Pernod-Paris Dill Sauce

WILD SALMON FILLET **32**
Rosemary Potatoes & Seasonal Vegetables,
creamy Lemon Caper Sauce ⁴⁻⁷

BLACK TIGER PRAWN PAN **34**
Jumbo Prawns in creamy Tomato White Wine Sauce
(Lugana DOC),
Mushrooms, Peppers, Garlic & Capers

SIGNATURE

VEAL SCHNITZEL **29**
Golden Roasted Potatoes & Cranberrie Dip

LAMB FILLET ⁷⁻⁸ **36**
Bulgur & Roasted Eggplant Lemon Tahini cream,
Pistachios

POLLO DORATO ¹⁻⁷ **28**
Grilled Chicken Skewer & Mint CousCous, Smoked Yogurt

DANA BODIGO **34**
Slow-braised Beef (Leg Cut) & Classic Mashed Potatoes,
Plum Chutney Sauce refined with BAROLO (Red Wine)

CRUDI

AVOCADO TARTARE **18**
Beetroot& Green Apple,
Japanese Ponzu,
Vegan Mint Crème Fraîche ¹⁻⁶⁻⁸

BLACK ANGUS CARPACCIO - U.S. **24**
Arugula, Parmesan, ⁷⁻¹²
Spicy Cream

PERNOD SALMONE TARTARE **22**
Wild Salmon marinated in Pernod-Paris,
Avocado & Currants,
Orange Leche de Tigre

CARNI

BEEF FILLET - U.S. **44**
Red Wine Jus ⁷⁻¹²

RIB-EYE-STEAK - U.S. **38**
Chimichurri ¹²

LAMB LOIN STEAK **36**
Café de Paris Sauce ³⁻⁴⁻⁷⁻¹⁰

CONTORNI

PADRÓN PEPPERS ⁶⁻¹⁰ **8**
Vegan Chili Lemongrass Sauce

YOUNG POTATOES ¹² **7**
Chimichurri

BROCCOLINI ⁷ **10**
Sea Salt & Parmesan

CLASSIC FRIES **6**
Aioli ¹⁻³⁻¹⁰

TRUFFLE FRITES ⁷ **12**
Fresh Black Truffle, Parmesan

TRUFFLE MASHED POTATOES **14**
Sweet Paprika Oil

ROASTED CAULIFLOWER **8**
Yogurt Tahini Sauce ⁷

SWEET POTATO FRIES **7**
Vegan Chili Lemongrass Sauce

CAESAR SALAT **12**
Romaine Lettuce, Anchovy Cream,
Parmesan ⁶⁻¹⁰

PASTA

SALMONE SELVAGGIO **26**
Wild Salmon, Linguine, Onions & Garlic in a
creamy Lobster Sauce, finished with LUGANA GOLD

TRUFFLE PASTA ¹⁻⁷ **29**
Linguine, Black Truffle & Parmesan

SPICY PASTA ALLA VODKA x BURRATA **26**
Mezzi Rigatoni, creamy San-Marzano Tomato Sauce
& Mascarpone, ABSOLUT Vodka Tabasco, Basil Oil & Burrata

PASTA AL FILETTO **28**
U.S. Beef Filleto & Mezzi Rigatoni, Mushrooms,
Seasoned San-Marzano Tomato Sauce, Ricotta ¹⁻⁷⁻¹²

CREAMY BLACK TIGER PRAWN PASTA **29**
Linguine, Jumbo Prawns &
Finely Seasoned creamy Lemon Sauce



DOROTHEA

RESTAURANT



**COME FOR THE FOOD. STAY FOR THE VIBES.
EVERY WEEKEND SELECTED DJ'S**

Allergens

1 = Gluten; 2 = Crustaceans; 3 = Eggs; 4 = Fish; 5 = Peanuts; 6 = Soy; 7 = Milk; 8 = Three nuts;
9 = Celery; 10 = Mustard ; 11 = Sesame; 12 = Sulfites; 13 = Lupin; 14 = Mollusks

Detailed allergen information is available from the service staff.