

A LA CARTE MENU

GUSTATIO

Moretum from Virgil & Epityrum from Cato (6 €)

Mashed cheese with fresh herbs

Olives with oil, vinegar and spices



Mussels from Apicius (6 €)

Steamed with leek and savory



Martial appetizer (8 €)

Salad with cheese, tuna egg and olives



PRIMA MENSA

Dogfish in Alexandrian sauce (14 €)

With pepper, prunes, garum and wine



Ocean balls by Apicius (17 €)

Squid with prawns and shrimp



Roman-style squid (17 €)

Cooked with date palm and caraway



Squid stuffed with Lucanian sausages (18 €)

Grilled with smoked sausages, pine nuts and spices



Honey dill chicken (14 €)

Roast spicy chicken with honey and dill sauce



Iberian pork in Flaco style (16 €)

Roast with garum, laser, celery seed and rue



Roasted suckling pig with coriander (26 €)

With raisins, oregano, wine and garum



Thistle balls from Apicius (16 €)

With pinions and spices (vegetarian option)



All accompanied with Apotermo (semolina cooked with nuts) and salad with Liburnia oil.



SECUNDA MENSA

Changing according to season. Dessert (6 €)

Bread 1€ per unit



WINES

♠ Protos Roble (Ribera del Duero)	€ 20
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Extremadura wines

Reds

♠ Señorío de Oran Buche Breeding	16
♠ Young Pradomayo (organic)	14
♠ Viña Jateal	9

Whites

♠ Almonazar (Semi-sweet)	14
♠ Pradomayo Eva (organic)	14
♠ Cava Vía de la Plata	16

Other wines

♠ Jar of Spiced Roman Mulsum	7
♠ Cup of spiced Roman mulsum	3
♠ Glass of Pradomayo wine	3
♠ Glass of Viña Jateal wine	2,5

BARBARIAN DRINKS

Beer

♠ Estrella Galicia, Radler, alcohol-free (33 ml)	3
♠ Mead	3
♠ Beer jar	5

EVEN MORE BARBARIAN DRINKS

♠ Mojitos and cocktails	8
♠ Soft drinks	3
♠ Coffee and infusions	1,5
♠ Small sparkling water bottle	1,8
♠ Small water bottle	1
♠ 1.5 liter water bottle	2