

Giala

SNACK & SALADS

CLUB SANDWICH

Toasted bread, hard-boiled egg, mixed salad, tomatoes, turkey ham, bacon, served with chips
(P, 1,3, 6, 7,8,10, 13)*

€28

JAMÓN DE CEBO 50% IBÉRICO ACOMPAÑADO CON PAN CRISTAL Y TOMATE

Prosciutto di Cebo 50% Iberico con pane di cristallo e pomodoro rapè
50% Cebo Iberian Spanish ham served with roasted bread and grated tomato
(P,1)*

€30

CROQUETAS DE JAMÓN IBÉRICO

Crocchette di besciamella e prosciutto iberico
Croquettes of besciamella and Iberian raw ham
(P,1,3, 7,8)*

€21

CROQUETAS DE QUESO AZUL ASTURIANO Y MEMBRILLO

Crocchette di formaggio erborinato delle Asturie e mela cotogna
Blue cheese croquettes from Asturias and quince
(1,3, 7,8)*

€21

FOCACCIA BIANCA

White focaccia with olive oil and rosemary
(1,5,6,8)*

€18

TAGLIERE DI FORMAGGI NOSTRANI

Selection of italian cheeses board
(1,7,8)

€25

TAGLIERE DI SALUMI ITALIANI

Selection of Italian cured meats
(P, 1,7,8)

€25

TAGLIERE DI SALUMI E FORMAGGI ITALIANI

Selection of Italian cured meats and cheeses
(P, 1,7,8)

€29

SELEZIONE DI PANE | BREAD SELECTION (1,8)

5€

ANGOLO DELLA SALUTE | HEALTHY CORNER

INSALATA DI AVOCADO, MISTICANZA LOCALE, SPICCHI DI POMODORO PACHINO, UOVO BIO, FETA E CIPOLLA ROSSA DI TROPEA €26

Avocado salad, mixed leaves, sliced Pachino tomatoes, organic egg, feta cheese and Tropea red onion
(3, 7, 9)

MISTICANZA CON HUMMUS DI CECI, TONNO, AVOCADO E SEMI DI SESAMO €26

TOSTATI *Green garden mix salad with chickpeas Hummus, Tuna, avocado and toasted sesame seeds* (4, 8, 9, 11)

CAESAR SALAD CON LATTUGA ROMANA, POLLO GRIGLIATO, CROSTINI DI PANE E PARMIGIANO REGGIANO 24 MESI €26

Caesar Salad with Roman lettuce, grilled chicken, bread croutons and "Parmigiano Reggiano" cheese aged 24 months
(1, 4, 6, 7, 9, 10, 13)

INSALATA DI SPINACINO, FORMAGGIO CAPRINO LOCALE, NOCI E PERE €26

Spinach salad, local goat cheese, walnuts and pears
(7, 8)

INSALATA CON GAMBERI, MANGO E SEMI DI GIRASOLE €26

Salad with shrimps, mango and sunflower seeds
(2, 8, 9, 11)*

INSALATA CAPRESE CON MOZZARELLA CON LATTE DI BUFALA, POMODORO E BASILICO €23

Caprese salad, with mozzarella made with buffalo milk, tomatoes and basil
(7)

ANTIPASTI | STARTER

TARTARE DI TONNO, AVOCADO E GEL AL FRUTTO DELLA PASSIONE €29

Tuna tartare, avocado and passion fruit gel
(4)*

POLPO FRITTO ALLE ERBE, CREMA DI PEPERONI E BARBABIETOLA €29

Fried octopus with herbs, cream of peppers and beetroot
(6, 8, 9)*

CARPACCIO DI MANZO, GAZPACHO DI MELONE, NOCCIOLE TOSTATE E RIDUZIONE D'ACETO DI LAMPONE €28

Beef carpaccio, melon gazpacho, toasted hazelnuts and raspberry vinegar reduction
(5, 8, 9)*

AVOCADO GRIGLIATO, PANZANELLA DI FREGOLA E CIPOLLA IN AGRODOLCE €26

Grilled avocado, fregola panzanella and sweet-and-sour onions
(1, 9)

MILLEFOGLIE DI MELANZANA ALLA PARMIGIANA, SALSA MOZZARELLA E BASILICO €26

Eggplant millefeuille "Parmigiana", mozzarella sauce and basil
(1, 3, 7, 8, 9)*

I PRIMI PIATTI DELLA TRADIZIONE | TRADITIONAL PASTA DISHES

TAGLIOLINO AL LIMONE CON COZZE E PECORINO <i>Lemon tagliolino with mussels and pecorino cheese</i> (1,3,7,14)*	€33
RAVIOLO RIPIENO DI RICOTTA E MELANZANE CON RAGÙ DI PESCE SPADA <i>Ravioli stuffed with ricotta and aubergine, served with swordfish ragù</i> (1,3,4,7)*	€33
RIGATONE ALLA CARBONARA CON ROSSO D'UOVO E GUANCIALE DI AMATRICE <i>"Rigatoni alla Carbonara" with egg yolk and Amatrice bacon</i> (P, 1,3, 7)	€25
MEZZA MANICA ALL'AMATRICIANA <i>"Mezza manica all'Amatriciana"</i> (P, 1,7)	€25
TONNARELLI DI PASTA FRESCA CACIO E PEPE NERO <i>Fresh tonnarelli pasta, sheep cheese and black pepper</i> (1,3,7)*	€25
SPAGHETTO AL POMODORO E BASILICO <i>Spaghetti with tomato and basil</i> (1) 	€25
LASAGNA CLASSICA CON CREMA DI BASILICO E MOZZARELLA <i>Classic "Lasagna" with basil cream and mozzarella cheese</i> (1,3,7,9)*	€25
TAGLIATELLE ALLA BOLOGNESE <i>Tagliatelle "bolognese" style</i> (1,9)	€25

SECONDI | MAIN COURSE

ENTRECÔTE DI MANZO ALLA GRIGLIA CON PATATE AL ROSMARINO E PESTO DI POMODORI <i>Grilled beef entrecote with rosemary potatoes and tomato pesto</i> (1, 6, 8, 9)	€38
POLPETTE AL SUGO E CROSTINI DI PANE <i>Meatballs with tomato sauce and bread croutons</i> (1,3,7)*	€32
SUPREMA DI POLLO ALLA DIAVOLA E PEPERONI ARROSTI <i>Chicken supreme, devil-style with roasted peppers</i> (3)*	€33
BURGER DI MANZO, FORMAGGIO, PANCETTA CROCCANTE, BABY CETRIOLI, LATTUGA E POMODORO <i>Fassona Beef burger 180g, cheese, crispy bacon from Amatrice, baby cucumbers, lettuce and tomato</i> (P, 1,3, 7,8,10, 11)*	€33
SPIGOLA ALLA BRACE, SCAROLA, UVETTA E PINOLI <i>Grilled sea bass with escarole, raisins and pine nuts</i> (4, 8)* 	€37
FRITTURINA DI GAMBERI, CALAMARI E MAIONESE ALLA BARBABBIETOLA <i>Fried shrimp and squid with beet mayonnaise</i> (1,2,8, 14)*	€37
VARIAZIONE DI PORRO ARROSTO E VANIGLIA <i>Roasted Leek and Vanilla</i> (8) 	€29

LE PIZZE ARTIGIANALI | ARTISANAL PIZZAS

PIZZA CON TARTARE

€30

**TARTARE DI TONNO, MOZZARELLA, CIPOLLA CARAMELLATA, OLIVE
TAGGIASCHE E PESTO**

*Pizza with tuna tartare, mozzarella, caramelized onion, Taggiascaolives
and pesto*

(1,4,7,8)*

PIZZA IBERICO

€30

PROSCIUTTO DI CEBO 50% IBERICO STRACCIATELLA E POMODORINI

Pizza with Iberian ham, stracciatella cheese and cherry tomatoes

(P,1,7)

PIZZA NERANO

€27

ZUCCHINE, MOZZARELLA, MENTA E PARMIGIANO

Pizza with courgettes, mozzarella, mint, and Parmigiano

(1,7,8)

PIZZA CON PORCHETTA

€28

PORCHETTA, MOZZARELLA, PATATE E YOGURT SENAPE E MIELE

Pizza with porchetta roast pork, mozzarella, potatoes, mustard and honey yogurt sauce

(P,1,7,10)

PIZZA PARMIGIANA

€27

POMODORO, MELANZANE FRITTE, MOZZARELLA, PARMIGIANO E BASILICO

*Parmigiana pizza with tomato, fried aubergine,
mozzarella, Parmigiano and basil*

(1,3,7,8)

PIZZA AGRIPPINA

€27

MOZZARELLA, PESTO DI BASILICO, BURRATA E POMODORO SECCO

Mozzarella, basil pesto, burrata and sun-dried tomatoes

(1,6,7,8)*

PIZZA CON ALICI

€28

ALICI, POMODORO, AIOLI E CAPPERI FRITTI

Anchovies, tomatoes, aioli and fried capers

(1,4,6,7,8)*

PIZZA MARGHERITA

€25

CON MOZZARELLA CON LATTE DI BUFALA

Pizza Margherita with mozzarella made with buffalo milk

(1,7)

MENÙ BAMBINI | KIDS MENÙ

PROSCIUTTO DOLCE DI PARMA E MOZZARELLA DI BUFALA <i>Parma ham and buffalo mozzarella</i> (P, 7)	€14
TOAST PROSCIUTTO E FORMAGGIO <i>Ham and cheese toast</i> (P, 1, 6, 7, 8)*	€12
BURGER DI MANZO CON FORMAGGIO E PATATINE FRITTE <i>Beef cheeseburger with french fries</i> (1, 3, 7, 8, 11)*	€18
GNOCCHI DI PATATA CON POMODORO E MOZZARELLA <i>Potato dumplings with tomato and mozzarella cheese</i> (1, 3, 7)*	€14
PENNETTE AL PESTO DI BASILICO FRESCO <i>Penne with fresh basil pesto</i> (1, 5, 7, 8)*	€14
NUGGETS DI POLLO CROCCANTE CON PANATURA AI CEREALI <i>Chicken nuggets breaded with cereals</i> (1, 3, 5, 6, 7, 8, 12)*	€16
ANELLETTI DI CALAMARI FRITTI CON MAIONESE AL LIMONE <i>Fried squid with lemon mayonnaise</i> (1, 7, 8, 10, 14)*	€18

DOLCI | DESSERT

CHEESECAKE LIMONE E LIQUIRIZIA

lemon and liquorice cheesecake
(3,7,8)*

€15

CREMA E SOFFICE AL COCCO E ANANAS

Creamy and fluffy coconut and pineapple cake
(5,8)* 

€15

IL NOSTRO TIRAMISÙ

Our Tiramisù
(1,3,7,8)

€15

GELATI E SORBETTI

Ice cream and sorbet
(1,3,7,8)*

€15

TAGLIATA DI FRUTTA

Mixed fresh fruit

€15

ALLERGENI | FOOD ALLERGENS

Secondo le esigenze di lavorazione i prodotti possono subire un processo di abbattimento della temperatura fino a -18°. Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto. In caso di allergia o intolleranza alimentare, per favore, richiedi informazioni al nostro personale.

Regolamento UE 1169/2011.

According to the working requirements, food may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. In the case of allergy or any food intolerance, please ask us.

European Food Legislation 1169/2011.

ISEGUENTI PIATTI CONTENGONO THE FOLLOWING DISHES CONTAIN

P Maiale • Pork **A** Alcol • Alcohol **1** Glutine • Gluten **2** Crostacei • Crustaceans **3** Uova o derivati • Egg **4** Pesce • Fish
5 Arachidi • Peanuts **6** Soia • Soy **7** Latte e derivati • Dairy products **8** Frutta a guscio • Nuts **9** Sedano • Celery
10 Senape • Mustard **11** Sesamo • Sesame seeds **12** Diossido di zolfo o derivati • Sulphur dioxide
13 Lupini • Lupin **14** Molluschi • Seafood

***Alimento congelato/surgelato** • Frozen / Deep-frozen food

****Cibo abbattuto** • Blast-chilled

Sostenibile • Sustainable

Vegano • Vegan



PAGA QUI CON PUNTI
MELIÁ REWARDS

Per informazioni aggiuntive chiedere in reception.
250 ₪ = 1 €/ \$

PAY HERE WITH
MELIÁ REWARDS POINTS

More information at reception.
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CLASSIC & APERITIVE COCKTAIL

€22

THE MARTINI COCKTAIL

Stirred Gin or Vodka, extra dry vermouth touch, served up with olives or lemon twist

NEGRONI

Gin, Campari, Cinzano 1757 red vermouth

SPRITZ

Aperol (Padova) / Campari (Milano) / Select (Venezia), sparkling wine, top of soda water

NEW AGE

Sparkling wine, Elderflower liqueur, fresh mint leaves, lemon zest

AMERICANO

Campari, red vermouth, top of soda water

MARTINEZ

Gin, red vermouth, maraschino liqueur, orange bitter

MARGARITA

Tequila blanco, Cointreau liqueur, lime juice, sea salt rim

PIMM'S CUP

(Pimm's N.1, Ginger ale, mixed fresh fruit)

DAIQUIRI

Rum, lime juice, sugar syrup

MOJITO

Rum, mint leaves, lime juice, brown sugar, top of soda water

MOSCOW MULE

Vodka, lime juice, ginger beer

FRENCH 75

Gin, lemon juice, sugar syrup, top of sparkling wine

BLOODY MARY

Vodka, tomato juice, lime juice, mix spices

COSMOPOLITAN

Vodka, cranberry juice, triple sec, lime juice

CLOVER CLUB

Gin, lime juice, raspberry syrup, foamer bitter

TOSTADA

Vodka, beluga, tomato & bread cordial

LUZ DE ANDALUCÍA (low alcohol)

Sherry tio pepe, beer shrub, soda

AGUA DE FUEGO

Mezcal vida, Lustau Vermouth, orange juice, cava rosè

AMARO

Amaro bitter mix, Lustau vermouth, flower syrup, bitter

TARDE DORADA

Citrus Oleo saccharum, Bulleit Bourbon, sherry px

ALBORADA

Cocchi rosa vermouth, Lustau vermouth, sherry Tio Pepe, soda

SOL Y BRISA

rum havana 7, tea& honeycordial, lime, sherry px

NUTSY PANKY

Gin, vermouth, fernet, butter with hazelnuts

MISURA (low alcohol)

Tanqueray 0.0, amaro amarico, vermouth, ginger beer

MARTINI CORNER**BELUGA GOLD MARTINI**

Vodka beluga Gold line, vermouth dry, caviar

60€

MARTINI TRANSATLANTICO

Vodka Beluga Transatlantic, tio pepe sherry, vermouth dry, lime zest

30€

MARTINI ALLURE

Vodka beluga Allure, sherry tio pepe, americano cocchi rosa

30€

NOBLE MARTINI

Beluga noble, vermouth dry, olive

20€

APERITIVI & VERMOUTH

€15

CAMPARI, APEROL**SELECT****CYNAR****PIMM'S N1****CINZANO 1757 ROSSO****CINZANO BIANCO****COCCHI ROSSO****CARPANO ANTICA FORMULA****NOILLY PRAT EXTRA DRY****ST. GERMAIN ELDERFLOWER****ITALICUS BERGAMOTTO**

AFTER DINNER

€22

BELZEBUB

Bourbon whiskey, mezcal, amaro averna, orgeat, lemon juice.

SAZERAC

Cognac, Peychaud's bitters, absinthe touch, sugar

ESPRESSO MARTINI

Vodka, coffee liqueur, shot of espresso

FIVE KEYS

Bourbon whiskey, red vermouth, maraschino, cynar

OLD FASHIONED

Bourbon whiskey, angostura bitter, sugar, touch of soda water

BIJOUX

Gin, red vermouth, green chartreuse, bitter sant'orsola

CIN-CYN

Gin, cynar, red vermouth

A QUIET WORLD

Rum, green chartreuse, maraschino, lime juice

CHRYSANTHEMUM

Dry vermouth, DOM benedictine, absinthe

MOCKTAILS

€15

VIRGIN MOJITO

Fresh mint leaves, fresh lime juice, brown sugar, soda water

VIRGIN MARY

Organic tomato juice, fresh lime juice, mix spices, salt and pepper

VIRGIN MULE

Ginger beer, fresh lime juice

ROMA

Pineapple juice, cucumber, lime, sugar, cranberry juice

VILLA AGRIPPINA

Lime juice, mint, cedar soda

TIKI & SUMMERTIME COCKTAILS

€22

DARK N'STORMY

Spiced rum, lime juice, ginger beer

PALOMA

Tequila blanco, lime juice, agave syrup, pink grapefruit soda

MAI TAI (Trader Vic)

Spiced Rum, white rum, orange curacao, lime juice, orgeat syrup

FLAMINGO

Rum, lime, cranberry juice, pineapple juice, vanilla sugar syrup

SEA BREEZE

Vodka, pink grapefruit juice, cranberry juice

TEQUILA SUNRISE

Tequila, orange juice, grenadine syrup

SEX ON THE BEACH

Vodka, orange juice, peach liqueur, cranberry juice

SPARKLING COCKTAILS

€22

MIMOSA

Fresh orange juice, sparkling wine

BELLINI

Fresh white peach nectar, sparkling wine

BONAPARTE

Cranberry juice, lime slices, sparkling wine

KYR ROYAL

Crème de cassis, sparkling wine

KYR IMPERIAL

Crème de framboise, sparkling wine

BEERS

BY BOTTLE

PERONI NASTRO AZZURRO / PERONI	€12
NASTRO AZZURRO STILE CAPRI / PERONI	
GRAN RISERVA DOPPIO MALTO / PERONI	
GRAN RISERVA BIANCA	

DRAFT

PERONI NASTRO AZZURRO / RAFFO	€12
LAVORAZIONE GREZZA	

SOFT DRINKS

SOFT DRINKS / JUICES	€9
BIO ARTISANAL JUICE - 100% POMEGRANADE / APPLE	€12
PERONI NASTRO AZZURRO BEER 0.0%	€12
ITALIAN WATER 75cl STILL (Panna) / SPARKLING (S. Pellegrino)	€6

CAFFETTERIA

ESPRESSO	€6
DECAFFEINATO	€7
CAFFÈ AMERICANO	€8
ESPRESSO DOPPIO	€8
CAFFÈ SHAKERATO	€8
CAPPUCCINO	€9
CAFFÈ LATTE	€9
THE E INFUSI	€9



Caffè e infusi sono prodotti da agricoltura sostenibile
Coffees and teas from sustainable farming

SPIRITS

VODKA

STOLICHNAYA	€17
KETEL ONE	€17
TITO'S HANDMADE (GLUTEN FREE)	€17

CHOPIN	€17
BELVEDERE	€20
GREY GOOSE	€20
BELUGA NOBLE	€20
BELUGA ALLURE	€27
BELUGA TRANSATLANTIC	€27
BELUGA GOLD LINE	€40

TEQUILA & MEZCAL

ESPOLON BLANCO	€17
OCHO BLANCO	€17
ESPOLON REPOSADO	€17
OCHO REPOSADO	€17
MONTELOBOS ESPADIN (Mezcal)	€17
DON JULIO REPOSADO	€20
MONTELOBOS TOBALA (Mezcal)	€25
PATRON SILVER	€20
PATRON REPOSADO	€24
VIDA MEZCAL	€17
DON JULIO 1942	€35
CASAMIGOS AÑEJO	€25

OUR WHISKEY SELECTION

BULLEIT (Bourbon, USA)	€17
JAMESON (Irish)	€17
JACK DANIEL'S GENTLEMEN JACK (Tennessee, USA)	€17
JOHNNIE WALKER BLACK (Blended, Scotch)	€17
MAKER'S MARK (Bourbon, USA)	€17
BULLEIT (Rye, USA)	€17
LAPHROAIG 10YO (Islay, single malt Scotch)	€17
TALISKER SKYE (Skye, single malt Scotch)	€17
ARDBEG 10YO (Islay, single malt Scotch)	€17
KNOB CREEK (Bourbon, USA)	€17
CAOL ILA 12YO (Islay, single malt Scotch)	€20
WOODFORD RESERVE (Bourbon, USA)	€20
HIGHLAND PARK 12YO (Highland, single malt Scotch)	€20
LAGAVULIN 16YO (Islay, single malt Scotch)	€20
MACALLAN 12YO TRIPLE CASK (Speyside, single malt Scotch)	€22
NIKKA FROM THE BARREL (Blended, Japan) 51,4% vol.	€22
NIKKA YOICHI 12YO (Blended, Japan) 45% vol.	€25
MICHTER'S (Bourbon, Usa)	€25
MICHTER'S (Rye, Usa)	€25
GLENMORANGIE 18YO (Highland, single malt Scotch)	€30
ROYAL SALUTE CHIVAS 21YO (Blended, Scotch)	€35
JOHNNIE WALKER BLUE (Blended, Scotch)	€40

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BULLDOG (UK)	€17
TANQUERAY (UK)	€17
BOMBAY SAPPHIRE (UK)	€17
NORDES (Spain)	€17
SABATINI (Italy)	€17
HENDRICK'S (Irish)	€17
BOTANIST (Irish)	€17
ROKU (Japan)	€17
BEEFEATER 24 (UK)	€17
LONDON DRY N. 3 (UK)	€17
MARTIN MILLER'S (UK)	€17
FIFTY POUNDS (UK)	€17
TANQUERAY TEN (UK)	€17
OXLEY (UK)	€17
MARE (Spain)	€17
GINARTE (Italy)	€17
ELEPHANT (Germany)	€20
MONKEY 47 (Germany)	€20

RUM

KINGSTON 62	€17
HAVANA 7 (Cuba)	€17
SAILORJERRYSPICED RUM (R.Domenicana,Caraibi)	€17
APPLETON 8Y (Jamaica)	€17
ELDORADO 12YO DEMERARA (Guyana)	€17
CLAIRIN COMMUNAL	€17
DIPLOMATICO RESERVA EXCLUSIVA (Venezuela)	€20
HAMPDEN ESTATE 8Y (Jamaica)	€20
JM XO TRES VIEUX (Martinique)	€20
J. BALLY (Martinica)	€20
CLAIRIN COMMUNAL ANSYEN	€20
SANTA TERESA ANTIGUO 1796(Venezuela)	€22
ZACAPA 23 YO SISTEMA SOLERA (Guatemala)	€25
ZACAPA XO (Guatemala)	€35

PORTO & SHERRY

PORTO RUBY	€12
SHERRY DRY TIO PEPE	€14
SHERRY PEDRO XIMENEZ HIDALGO	€17
PORTO GRAHAM'S 20 YO	€20
PORTO GRAHAM'S 30 YO	€30

COGNAC, ARMAGNAC, BRANDY & CALVADOS

BRANDY CARLOS I	€15
BRANDY LEPANTO SOLERA GRAN RISERVA	€20
CALVADOS PERE MAGLOIRE XO	€20
ARMAGNAC SAMALENS XO	€25
COGNAC REMY MARTIN V.S.O.P.	€25
COGNAC REMY MARTIN XO	€40
COGNAC REMY MARTIN LOUIS XIII	€300

GRAPPE & ACQUAVITI

GRAPPA BIANCA	€18
GRAPPA BARRIQUE	€22

AMARI & LIQUORI

AVERNA	€12
BRAULIO	€12
AMARO DEL CAPO	€12
MONTENEGRO	€12
JAGERMEISTER	€12
FERNET BRANCA	€12
CYNAR	€12
BRANCAMENTA	€12
LIMONCELLO	€12
AMARETTO DI SARONNO	€12
ITALICUS ROSOLIO BERGAMOTTO	€12
MARASCHINO	€12
FRANGELICO	€12
FORMIDABILE	€12
GRAN MARNIER	€12
COINTREAU	€12
CHARTREUSE VERT	€12
BAILEYS	€12
KAHLUA COFFEE LIQUEUR	€12

WINE LIST

BOLLICINE SPARKLING WINE



PROSECCO EXTRA DRY DOC "ANDREA DI PEC"
Veneto (Glera)

€15

€60

FRANCIACORTA DOCG BRUT RONCO CALINO
Lombardia (Chardonnay, Pinot Nero)

€18

€70

FRANCIACORTA ROSÈ EXTRA BRUT FRECCIAROSSA
Lombardia (Pinot Noir)

€18

€70

CHAMPAGNE BARONS DE ROTHSCHILD - CONCORDIA BRUT
France (Chardonnay, Pinot Noir)

€25

€125

VINO BIANCO & ROSE ' , WHITE & ROSE' WINE



SAUVIGNON 'DEL POMPIERE' SCHIOPETTO
Friuli Venezia Giulia (Sauvignon)

€17

€70

CHARDONNAY -VILLA CORDEVIGO GARDA
Veneto (Chardonnay)

€15

€60

ROSA DI POGGIO - POGGIO MANDORLO
Toscana (Sangiovese)

€16

€60

PINOT GRIGIO DOC - ANDREA DI PEC
Friuli (Pinot Grigio)

€15

€60

VINO ROSSO RED WINE



ROSSO DI MONTALCINO -POGGIO SAN POLO
Toscana (Sangiovese)

€18

€70

MERLOT IL VIGNETO DI POGGIO
Toscana (Merlot)

€15

€60

VALPOLICELLA CLASSICO DOC MONTELENCISA - PEAKS AND VALLEY
Veneto (Corvina - Corvinone - Rondinella)

€15

€60



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