



VERTIGO

FOOD

MENU





# LUNCH & DINNER MENU

(13h-15h30 / 18h-22h)



Homemade Tarama, Crab Kroupouke & Sumac	10€
Betteraves, Stracciatella Fumée & Zaa'tar -Veggie-	12€
Korean Fried Cauliflower -Veggie-	8€
Handmade Taco, Brussels Eryngii Mushrooms & Mustard Seeds -Vegan-	7€
Handmade Taco, Crispy Pork Belly & Pickles.	7,5€
Handmade Taco, Octopus & Bellpepper	8,5€
Combo - Taco & Pimentos del Padron	10€
Pimentos del Padron & Tahini	6€



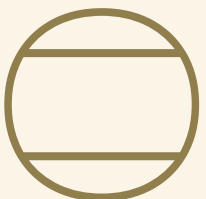
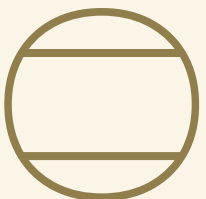
Roasted Fruit, Pistachio Crumble & Yoghurt Ice Cream	7,50€
Brownie, Olive & Lemon-Thyme	7,50€

## By Les Pots de l'îlot

*We are proud to present our partner, making organic, socially responsible and locally sourced dips. Their dips are made by people who have experienced homelessness and who are being trained to work in restaurants.*

Hummus, Curcuma & Lemon	9€
Caviar d'Aubergine, feta cheese and almonds	10€

*Want to split the bill ? No problem ! However, please note that we can only accept a maximum of 2 card payments per table. Thank you for your understanding !*



# ALL DAY MENU

(15h30-18h)



By Les Pots de l'îlot

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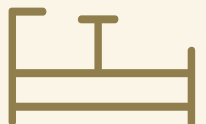
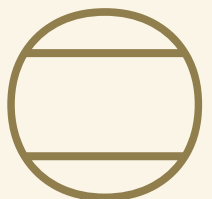
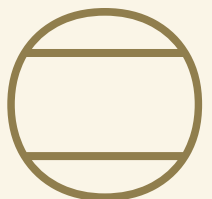
Hummus, Curcuma & Lemon 9€

Caviar d'Aubergine, feta cheese and almonds 10€



Roasted Fruit, Pistachio Crumble & Yoghurt Ice Cream 7,50€

Brownie, Olive & Lemon-Thyme 7,50€



*Want to split the bill ? No problem ! However, please note that we can only accept a maximum of 2 card payments per table. Thank you for your understanding !*