



*Ditto*



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RESTAURANT MENU

EXPERIENCE THE FLAVORS OF THE  
MEDITERRANEAN: WHERE EACH DISH  
TELL A STORY OF RICH HERITAGE  
& EXQUISITE AROMAS.

# RAW BAR

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## **BEEF TARTAR (D) 35\$**

Hand sliced Wagyu beef tartar, extra virgin olive oil, served with fries & crispy bread.

## **SEABASS CARPACCIO 20\$**

Lemon oil, espelette pepper.

## **RAW BABY SHRIMPS (S) 18\$**

Baby shrimps & citrus olive oil.

## **YELLOWFIN TUNA CARPACCIO 23\$**

Chives, extra virgin olive oil, Ditto's homemade sauce.

## **SEABASS CEVICHE (D) 26\$**

Seabass, avocado, Pamplemousse, japanese mayo, chives.

## **SCOTTISH SALMON HEART 26\$**

Raw Scottish Salmon, chives served with mandarin & soja sauce.

## **RAW SHRIMPS BOTTARGA (S) 24\$**

Baby shrimps tartare, bottarga carpaccio, extra virgin olive oil.

## **CARPACCIO BASTERMA (D) 16\$**

Labneh, wild thyme, extra virgin olive oil.

# SALADS

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## **ARTICHOKE SALAD (N)(D) 17\$**

Artichokes, fresh asparagus, parmesan, hazelnut, almonds, balsamic vinaigrette and truffle oil.

## **WARM GOAT CHEESE (D)(N) 17\$**

Green mix, goat cheese, fig, green apple, pistachio.

## **BEETROOT CARPACCIO (D) 17\$**

Mix beetroot, Shanklish, sumac & molasses vinaigrette.

## **ENDIVE SALAD (N) 18\$**

Mix endives, celery, fennel, pomegranate, pistachio, mustard & honey sauce.

## **SHRIMP SALAD (S) 19\$**

Mix greens, grilled shrimps, fresh asparagus, cherry tomatoes, miso sauce.

## **BURRATA ASPARAGUS (D)(N) 21\$**

Fresh asparagus, chives, hazelnut & extra virgin olive oil.

## **FRESH GREEN SALAD 14\$**

Mixed greens, fresh asparagus, Xeres sauce.

All prices are in USD and already inclusive of 11% VAT

**(N):** CONTAINS NUTS **(S):** CONTAINS SHELLFISH **(D):** CONTAINS DAIRY **(P):** CONTAINS PORK

# STARTERS

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**CHORIZO JOSELITO CARPACCIO (P) 21\$**

Served with sundried tomatoes and cornichons.

**JAMON IBÉRICO JOSELITO 34\$**

Joselito Jamón with pan con tomate.

**HUEVOS ROTOS (D) 27\$**

Potato allumettes, creamy smoked paprika, perfect egg.

**CHEESE SELECTION (D) 34\$**

**CRISPY RICE SHRIMPS (D)(S) 16\$**

Crispy rice with marinated raw baby shrimps.

**GRILLED LANGOUSTINE (S)(D) 32\$**

Basil mayo sauce, espelette pepper.

**BOTTARGA PIZZETTE 27\$**

Wild thyme, extra virgin olive oil.

**SMOKED SALMON PIZZETTE (D) 23\$**

Cream cheese, chives, dill, sumac & lemon oil.

**MERGUEZ PIZZETTE (N)(P) 18\$**

Smoky pimento, pomegranate molasses, pine nuts.

**BASTERMA PIZZETTE (D) 18\$**

Labneh, wild thyme, extra virgin olive oil.

**BURRATA PIZZETTE (D) 26\$**

Fresh truffle, truffle oil, salt and black pepper.

**PADRÓN PEPPERS (N) 14\$**

Charcoaled padrón peppers tossed in smoky pimento & spiced tomato coulis.

**PATATS BRAVAS 14\$**

Crunchy potato cubes, salsa brava & roasted garlic aioli.

**SOUP OF THE DAY 15\$**

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# PASTAS & RISOTTO

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## LINGUINI SHRIMPS (S)(D) 25\$

Shrimps, heirloom tomato, basil.

## SEA URCHIN SPAGHETTI (D)(S) 35\$

Sea urchin, bisque, lemon.

## SPAGHETTI BOTTARGA 27\$

Bottarga, lemon zest, extra virgin olive oil.

## LINGUINI CÈPES (D) 25\$

Cèpes, shimeji & shiitake mushroom,  
Parmigiano Reggiano.

## RIGATONI FRESH TRUFFLE (D) 26\$

Parmesan, fresh cream, truffle paste & fresh truffle.

## RISOTTO CHORIZO JOSELITO (P) 23\$

Chorizo Joselito, espelette pepper.

## RISOTTO SAFFRON BEEF CECINA (D) 24\$

Creamy saffron sauce, Parmigiano Reggiano, beef Cecina.

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# FROM THE GRILL

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## WAGYU BURGER (D) 25\$

Wagyu MB6, Kimchi Sauce, American pickle served with fries.

## SMOKED GRILLED CHICKEN (D) 25\$

Smoked grilled chicken, Camembert mushroom sauce.

## DITTO'S CORDON BLEU (D)(G) 30\$

Topside veal, beef cecina with Scamorza & Camembert cheese, mushroom purée.

## STEAK FRITES 35\$

Steak frites with béarnaise sauce.

## GRILLED SHRIMPS (S)(D) 38\$

Beurre De Provence sauce, lemon zest.

## GRILLED SEABASS 38\$

Fresh grilled seabass with fennel salad.

## GRILLED TENDERLOIN 72\$

200g Wagyu Tenderloin MB7, with glazed baby carrots & asparagus.

## GRILLED ENTRECÔTE 82\$

250g Wagyu ribeye MB7, with glazed baby carrots & asparagus.

## DUCK THIGH (D) 29\$

Duck thigh with roasted sweet potato purée.



# DESSERT

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## SORBET FLAVORS 4\$ (PER FLAVOR)

Chocolate orange, amareddine, lemon basil,  
mango, red fruits.

## SAN SEBASTIAN BASQUEV CAKE 10\$

Basque cake with creamy filling of cheese.

## CRÊPES SUZETTE 12\$

Orange confit, grand marnier.

## CHOCOLATE PRALINÉ 12\$

Chocolate tart, hazelnut, pistachio.

## PAIN PERDU 12\$

Pain brioches, caramel, vanilla ice cream.

## APPLE TARTE TATIN 12\$

Puff pastry, almond cream, fresh apple  
& vanilla cream

## PINEAPPLE CARPACCIO 12\$

Fresh pineapple carpaccio, fresh passion fruit,  
cream cheese.

## TIRAMISU 12\$

Mascarpone cheese, cream, coffee & disaronno.