

# after

Dinner & Party

# LORA

MODERN MEDITERRANEAN IN AN OPEN FIRE KITCHEN

## :: STONE-OVEN BAKED BREADS ::

**KUBANEH** Pillowy, pull-apart brioche bread **8**

### FLATBREADS

**PULLED MERGUEZ LAMB 13**

Oven-baked flatbread topped with pulled merguez lamb, onion, sumac, yogurt, garlic, and shifka peppers

**RED PEPPER 12**

Oven-baked flatbread topped with roasted red pepper, feta cheese, pine nuts, and chili

**BLACK TRUFFLE 22**

Oven-baked flatbread topped with Burrata, and shaved black truffles

## :: CRUDO & SALADS ::

**TUNA TARTARE 24**

Sustainable Mediterranean tuna with shallots, and fried capers

Optional: Ossetra Imperial caviar 8€

**LOBSTER SALAD 48**

Baby lettuce leaves, cucumbers, cherry tomatoes, herbs, radish, fresh herbs, and spicy mayo

**FATTOUSH SALAD<sup>(V)</sup> 14**

Cherry tomatoes, baby cucumber and radish with toasted almonds, feta, fresh herbs, and crispy pita

## :: EARTH ::

**FRENCH FRIES<sup>(V)</sup> 10**

With infused mayonnaise

**JEWELLED RICE<sup>(V)</sup> 19**

Aromatic saffron rice with dried apricot, pine nuts, herbs, pistachio, cranberries and crispy onion

**GRILLED BIMBI BROCCOLI<sup>(V)</sup> 11**

Chargrilled broccoli bimi served with lemon tahini sauce

## :: SEA ::

**GRILLED SEABASS 33**

Served with herb yoghurt and herb salad

**GRILLED OCTOPUS WITH HARMOOSTA 29**

Chargrilled octopus served with turmeric labneh, sautéed spinach, fresh herbs, and crispy chickpeas

**WHOLE FISH OF THE DAY 57**

Whole fish of the day served with lemon and parsley salsa

## :: LAND ::

**GRILLED BERBERE CHICKEN 34**

Chicken with berbere spices, pickled apricot and sour cream

**WAGYU RIBEYE WITH FRENCH FRIES 75**

300g Australian Wagyu ribeye roll with French fries, chimichurri, and mustard mayonnaise

**GRILLED ENTRECOTE 52**

500g flame grilled entrecote served with salsa verde

**HARISSA** Paste made of dried red peppers, garlic, cumin and paprika

**SHIFKA** Spicy pickled pepper

**URFA** Smoky, slightly sweet Turkish chili pepper

**TAHINI** Sesame seed paste



COCINA MEDITERRÁNEA MODERNA EN UNA COCINA DE FUEGO ABIERTO

## :: PANES AL HORNO ::

**KUBANEH** Pan estilo brioche, mantequilloso y horneado, servido caliente **8**

### FLATBREADS

#### **PULLED CORDERO 13**

Flatbread horneado con cordero Merguez desmenuzado, cebolla, sumac, yogur de ajo y pimientos shifka

#### **PIMIENTO ROJO 12**

Flatbread horneado con pimiento rojo asado, queso feta, piñones tostados y chili

#### **TRUFA NEGRA 22**

Flatbread estilo bianco con burrata cremosa y láminas de trufa negra

## :: CRUDO & ENSALADAS ::

#### **TARTAR DE ATÚN 24**

Atún mediterráneo sostenible cortado a cuchillo con chalotas, alcaparras fritas.

Opcional: 30g caviar Ossetra Imperial +8€

#### **ENSALADA DE BOGAVANTE 48**

Hojas de lechuga baby, pepinos, tomates cherry, rábanos, hierbas frescas y mayonesa picante

#### **ENSALADA FATTOUSH<sup>(V)</sup> 14**

Tomates, pepino, hierbas frescas y pan pita crujiente con aliño cítrico

## :: TIERRA ::

#### **PATATAS FRITAS<sup>(V)</sup> 10**

Con mayonesa infundada

#### **ARROZ PERSA CON COSTRA<sup>(V)</sup> 19**

Arroz aromático con albaricoque seco, piñones, arándanos, pistachos, hierbas frescas y cebolla crujiente

#### **BRÓCOLI BIMI A LA BRASA<sup>(V0)</sup> 11**

Brócoli bimi a la parrilla servido con salsa

## :: MAR ::

#### **LUBINA A LA BRASA CON TAHINI Y LIMÓN 33**

Lubina a la brasa con tahini y limón

#### **PULPO A LA BRASA CON HARMOOSTA 29**

Pulpo a la parrilla servido con labneh de cúrcuma, espinacas salteadas, hierbas frescas y garbanzos crujientes

#### **PESCADO DEL DÍA 57**

Pescado entero del día servido con salsa de limón y perejil

## :: CARNE ::

#### **POLLO BEREBER 34**

Pollo cocinado lentamente con especias berbere, albaricoque encurtido y crema agria

#### **RIBEYE DE WAGYU CON PATATAS FRITAS 75**

Ribeye australiano Wagyu de 300g con patatas fritas, chimichurri y mayonesa de mostaza

#### **ENTRECOT A LA BRASA 52**

500g de entrecot a la brasa servido con salsa verde

**HARISSA** Paste made of dried red peppers, garlic, cumin and paprika

**SHIFKA** Spicy pickled pepper

**URFA** Smoky, slightly sweet Turkish chili pepper

**TAHINI** Sesame seed paste