

# DRINKS



**PINA COLADA**  
Fresh pineapple, coconut cream & local rum

**RUM PUNCH**  
Fresh local juice, local rum, spices

**OLD-FASHIONED RUM PUNCH**  
Local rum, sour mix & angostura-bitter

**FROZEN DAIQUIRI**  
**BANANA or MELON or STRAWBERRY**  
Local dark rum, sour mix & fruit

**MAD MOSCOW MULE**  
Vodka, fresh local lime, brown sugar, soda & fresh basil

**SEA BREZE**  
Vodka, cranberry, grapefruit juice & sour mix

**MARTINI COCKTAIL**  
Gin, Martini & lime peel

**FROZEN COFFEE MARTINI**  
Vodka, Kahlua & espresso

← **Wines by the glass on the black board** →



# FAST.LUNCH



## THE CLASSIC PANINI

### MORTADELLA FOCACCIA

The Bologna Queen of the street food, salami, fresh salad, balsamic vinegar dressing

### PORCHETTA FOCACCIA

The Roman Queen of the street food, roasted pork slowly cooked, arugola, mustard dressing

### FRIED FISH CIABATTA

Buttered fried turbot fillet, mashed potatoes, paprika aioli dressing, fresh salad



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# BREAKFAST



**ESPRESSO** ..... \$EC10  
**DOUBLE** ..... \$EC20  
**AMERICANO** ..... \$EC10  
**CAPPUCCINO** ..... \$EC15  
**LATTE** ..... \$EC18  
**TEA** ..... \$EC10  
**ICED COFFEE** ..... \$EC15  
**ICED CAPPUCCINO** ..... \$EC18

**ENGLISH BREAKFAST 35\$EC**  
Eggs + Bacon + Baked Beans + Toasted bread + Butter + Coffee

**ITALIAN 40\$EC**  
Italian Cake  
Cereals & Yogurt  
Juice + Espresso

**HEALTHY 25\$EC**  
Yogurt + Cereal & Milk

**FRUIT 20\$EC**  
Fresh local fruits

**FAST 20\$EC**  
Toasted bread + Butter + Jam





# CAMBUSA GUSTO.ITALIANO

**Allergens**  
Fish 1  
Crustaceans 2  
Mollusk 3  
Dairy products 4  
Egg 5  
Mustard seeds 6  
Sulphites 7  
Dried fruit 8  
Celery 9

## ANTIPASTI



### CLASSIC

**PARMIGIANA**<sup>4</sup>  
Traditional eggplant parmesan with tomato sauce + mozzarella ..... 45

**MOZZARELLA DEEP-FRIED**<sup>4,1</sup>  
Breaded and deep fried mozzarella + marinata sauce ..... 40

**BRUSCHETTA AL LARDO**  
Crispy hot bread, extravirgin olive oil garlic & sicilian black pig lard served with marinated vegetables ..... 40

**VELLUTATA**<sup>4</sup>  
Garden vegetables steamed and transformed in a soft mousse ..... 45



### COW-BEEF

**BEEF CARPACCIO**<sup>4,5,6,7</sup>  
Served as Master Cipriani liked and extra virgin olive oil by PLANETA, smoked salt and black pepper. .... 50



### PORK

**Selection of charcuteries served with cheese**  
Ham San Daniele, mortadella, salame, gorgonzola ..... 50



### SEA-FOOD

**SCALLOP**<sup>3</sup>  
Cris-Cros ..... 50

**SAUTE**<sup>3</sup>  
Fresh clams and mussels simmered with white wine and served in their cooking broth with crispy garlic bread ..... 45

**FISH SOUP**<sup>1,2,3,7</sup>  
White fish in soup, shellfish and red lobster bisque ..... 50

**Focaccia.Bread.10**



### RAW FISH

**RAW GRAN CRUDO**<sup>2,3</sup>  
Mixed, white fish carpaccio, octopus & lobster ..... 75

**LOBSTER CARPACCIO**<sup>2</sup>  
Thinly sliced dressed with extra virgin PLANETA and MALDON salt ..... 55

**OCTOPUS CARPACCIO**<sup>3</sup>  
Thinly sliced octopus marinated with citron ..... 50

**MAHI/SNAPPER CARPACCIO**  
From the best selection of our fisherman, served marinated ..... 50



### PASTA

**CARBONARA**<sup>4,5</sup>  
Rigatoni pasta as it is prepared in Rome, no compromises absolutely no eavycream! ... ..... 55

**CACIO E PEPE**<sup>4</sup>  
The best of Roman tradition in a simple and genuine dish. Spaghetti, 50% Parmesan e 50% Pecorino Romano cheese and lots of black pepper ...not to be forget ..... 55

**AMATRICIANA**  
Gnocchi, italian pancetta, tomato sauce and cheese ..... 50

**NORMA**<sup>4</sup>  
Home made Gnocchi water and flour, soft and delicious, double concentrate tomato sauce, fried eggplants, garlic, red pepper and grated salted ricotta cheese. .... 55

**VONGOLE**<sup>3,7</sup>  
Fresh clams sautéed in extra virgin olive oil and red pepper, "al dente" spaghetti. .... 55



### TO FOLLOW

**SICILIAN SASIZZA**<sup>6,7,8</sup>  
Traditional sicilian home made sausage served with veggies Caponata ..... 80

**BEEF/COW**  
Tenderloin...the best cut, cooked with cure. Served with home made crispy chips..choose your style

**BLACK PEPPER**<sup>4</sup>..... 110  
**GRILLED**..... 100  
**TRUFFLE**<sup>4,5,7</sup>..... 120  
**GORGONZOLA**..... 120

**POLENTA**<sup>4</sup>  
A soft cheese fondue combines to perfection the cornmeal fried rings with stewed mushrooms and herbs. .... 75

**FILETTO DI PESCE LIVORNESE**  
Catch of the day fillet, with olives, capers and cherry tomatoes served with organic goods ..... 85



### VEGAN

**ROMANA**<sup>9</sup>  
Leafs carefully chosen by the farm extra vergin oil + fresh herbs ..... 40

**TOSCANA**  
Marinated mushroom carpaccio garlic dressing + grana fresh her ..... 45

**SICILIANA**<sup>8</sup>  
Fennel + Oranges olives + oregano red onion ..... 45

**GRIGLIA DI CAMPO**  
Grilled Aubergines + zucchini potato+ bell pepper ..... 50

## SPECIALS

**PORK**.....85 **SNAPPER**...90 **LOBSTER**...UR **ITALIAN.SURF&TURF BROIL**... 130



### TREE LUSCIOUS DESSERT

**TORTINO AL CIOCCOLATO** **WHITE CHOCOLATE BAVARESE**  
Small cake with hot chocolate heart Soft white chocolate + orange syrup ..... 35

**TIRAMISÙ**  
Top-Secret by the glass. .... 35