



## IL MANIFESTO

Dear Friends of the Patio,

We have elaborated a menu of culinary delights for you using only the finest of ingredients.

Everything is prepared in house by our kitchen team, using only fresh produce delivered to us daily.

The whole team at The Patio Opéra wishes you an excellent moment in our company. We will remain on hand for you, throughout.

**Ricardo Torrez Flores, Kitchen Chef & Valérie Saas-Lovichi, Owner**

## OUR PRODUCERS

Our wild fish are sourced from small-boat fishermen, and delivered whole depending on what the tide brings in. No freeze-thaw, the fish are cut up here by our kitchen team. Our Fish merchant : Marie-Luxe Mareyeur Breton.

All of our fruits and vegetables are organic or sourced from sustainable farming.

Our growers : Eric Roy (Le Jardin des Roys), Bruno Cayron (Le Cayre de Valjancelle), Maison Bellorr, Maison Biovor.

All of our meat is of French origin, (Maison Axuria, Ah la Vache!) and comes from breeders who respect the well being of their animals.

Our charcuterie is 100% artisanal and organic, made using the Nustrale race of pig for the Corsican AOP ham and charcuterie, (Stéphane Paquet, A Taravesa à Guitera cooperative); the Italian charcuteries have been selected by Maison Raffinati.

The fresh pasta, the focaccia and the bread are home made using selected flours.

(organic flour from the Chantemerle flour mill, Senatore Cappelli flour from the Maggio Mill).

Our ice-creams are made by Philippe Faur, an ice-cream artisan in Ariège.



# SEASONAL MENU

Service from 12.00 to 2.45 P.M and from 7.30 to 11.00 P.M  
Also available on our website: [www.lepatio-opera.com](http://www.lepatio-opera.com)

## TO SHARE

### STARTERS

- Mediterranean tuna tiradito, mango leche de tigre & habanero  
17
- Sea bass or yellowtail "nikkei" ceviche depending on availability, ginger, coriander & shoyu  
18
- Fresh marinated sardine with salt and lemon, tomato, pickles red onions & piparras  
16
- Our organic AOP Burrata from Puglia, red fruits season & salad  
20
- Tomato salad, andalou gazpacho & green asparagus  
15
- Vitello nikkei, truffles mayonnaise, mizuna & endamame  
19

### ARROCES

*Valencia round rice slowly cooked for hours in the appropriate broth, to share of minimum 2 person*

- Arroz negro with calamary & gambas  
28 per person
- Arroz paella of beef cheek from the axuria house  
26 per person

### MAIN COURSES

Daily fish and seafood, from small boats or line fish.  
See our daily specials board for the latest catch of the night.

- Purple eggplant, macha sauce with soft mexicain spices & ponzu  
27
- « Blonde d'Aquitaine » beef fillet from « la Maison Axuria », homemade juice, and real french fries  
40

*A 30-minute wait is expected for sharing selections.  
Side dishes of your choice*

« Blonde d'Aquitaine » beef rib aged for 21 days, around 1.6 kg, for 2,3,4 or 5 people  
170

- Whole marinated cockerel, with soja sauce, ginger & padrones, for 2  
54
- Real French fries cooked 3 times  
Green beans  
Sautéed mushrooms  
Seasonal salad  
Padrones

Additional side dish: 7

### DESSERTS AND CHEESES

- Assortment of cheeses & home made seasonal fruit mustard  
15
- Gourmet coffee or tea & Philippe Urraca's (MOF) mignardises  
16
- Thousand leaf with dark chocolate Barry 64% mousse  
14
- Seasonal fresh fruits plate to share  
18
- Coconut cheesecake, Pina Colada coulis  
11
- Tiramisu  
12

### Natural ice creams & sorbets « Maison Philippe Faur »

3 scoops of your choice: 12

Pure Arabica coffee, Fine sea salt toffee or Black chocolate

Pear, lemon, strawberry or blood orange