



JERÒ
ROMA - PORTO CERVO

Menu

Jamoneria

-  **Patanegra La Prudencia 100gr.** 60€
Recommended for two people.
Produced in Segovia, cured at an altitude of over 1,000 m for 52 months. An enveloping and intense experience.
-  **Patanegra Cesar Nieto 100gr.** 70€
Recommended for two people.
Produced in the province of Salamanca, aged for 72 months.
Sweet flavour due to the low amount of salt used during the curing process.
-  **Patanegra Maldonado 100gr.** 80€
Recommended for two people.
Produced in Extremadura, aged for 48 months.
The perfect balance between sweetness and savouriness.
-   **Cheese Selection** ⁷ 28€
A selection of cheeses served with homemade compotes.

Caviar & Raw Seafood

-  **Caviar** ^{1,2,3,4,7,8}
Served with blinis and Normandy butter.
- Beluga 10 g** 110€
Beluga 30 g 320€
Obtained from the Ladano sturgeon (Huso huso).
Buttery and rounded notes, with a subtle marine character.
- Ossetra 10 g** 70€
Ossetra 30 g 190€
Obtained from the Russian or Persian sturgeon.
Intense flavour and a firmer texture, with hazelnut notes and a rich marine aroma.
-  **Grand Seafood Plateau** ^{2,4,12,14} 120€
Recommended for two people.
Red prawn, langoustine, and Mediterranean sweet shrimp.

Starter

 Gillardeau Oysters No. 2 ¹⁴	10€/ pz
Amberjack Carpaccio ^{1.2.4.6.9.11.12} <i>Datterini's concassè, ponzu sauce and green chili</i>	38€
Mediterranean Bluefin Tuna Tartare ^{1.2.4.6.8.9.11.12} <i>Coconut ajoblanco and compressed green apple</i>	42€
 Fassona beef tartare ^{3.4.8.9.10.12} <i>French dressing and Baikal caviar</i>	42€
Crispy baby squid ^{1.2.3.4.5.12.14} <i>With pink peppercorn, lime, and wasabi mayonnaise</i>	32€
Cantabrian anchovies by Nardin ^{1.3.4.5.7.12} <i>Normandy butter and brioche toasts</i>	38€
Prawn croquettes ^{1.2.3.4.6.7.8.9.12.14} <i>With red prawn and bergamot gel</i>	30€
 Jerò Fish Soup ^{2.4.9.12.14} <i>A selection of the catch of the day with squid, red prawn, langoustine, and Sardinian mussels</i>	55€

Paella

-  **Seafood Paella** ^{2.4.9.14} 90€
Recommended for two people.
With traditional “Bomba” rice
Sardinian mussels, clams, prawns, squid
and octopus
-  **Shellfish Paella** ^{2.4.9.14} 130€
Recommended for two people.
With traditional “Bomba” rice
Prawn tartare, prawns, red prawns and
langoustines
- Iberian Suckling Pig Paella** ^{1.6.9.10.12.14} 90€
Recommended for two people.
With traditional “Bomba” rice
Grilled Iberian suckling pig, seasonal
mushrooms and friggiteli peppers
-  **Wagyu Paella** ^{3.5.9.10.12} 140€
Recommended for two people.
With traditional “Bomba” rice
Shiitake mushrooms, seared Wagyu
beef, and wasabi & lime mayonnaise

Main Courses

-  **Amberjack Niçoise** ^{2.3.4.8.10.12.14} 58€
Grilled amberjack on Niçoise salad
- Galician-Style Octopus** ^{1.2.3.4.8.9.10.12.14} 52€
With crispy potato bravas and brava sauce

Brasserie

 Cube Roll	62€ / 300gr.
<i>Australian Black Angus</i>	
 T-Bone	180€ / kg
<i>Black Angus</i>	
 Tomahawk	150€ / kg
<i>Black Angus</i>	
 Valtellina Grilled Cockerel	42€
<i>Marinated with a mix of Mediterranean herbs and spices</i>	
 Carabineros 4 pcs ⁴	80€
<i>Imperial prawn grilled over charcoal</i>	

Sides

  Grilled baby lettuce	10€
<i>Mini Roman lettuces, grilled over charcoal</i>	
 “Brava” Potato ^{1.2.3.4.6.10.14}	10€
<i>Spiced potatoes with smoked paprika, brava sauce and mayonnaise</i>	
  Tomato Salad	10€
<i>Selection of tomatoes with a variety of sensory nuances, dressed with our carefully selected extra virgin olive oil</i>	
  Field Salad Mix	10€
<i>Selection of herbs dressed with our carefully selected extra virgin olive oil</i>	

Desserts

 	Crème Catalane ^{3.7} <i>With Madagascar vanilla</i>	12€
 	Basque Cheesecake ^{3.5.7.8} <i>With artisanal custard gelato and salted caramel</i>	12€
 	Artisanal gelato with whipped cream ^{3.5.6.7.8} <i>Please ask our staff for today's availability</i>	12€
 	Fruit Sorbets ^{3.5.6.7.8} <i>Please ask our staff for today's availability</i>	12€
 	Fruit Plateau	18€

Beverages

Panna Still Water	5€
San Pellegrino Sparkling Water	5€
Ichnusa Unfiltered Beer	15€
Coca-Cola	8€
Coca-Cola Zero	8€
Sprite	8€
Fanta	8€
 Cover charge	 8€
Bread	5€

Allergens: Our products may contain allergens. For any information, please ask our service staff. Please note that some dishes and beverages prepared and served in this establishment contain ingredients considered allergens.

List of ingredients considered allergens: 1 Cereals containing gluten (wheat, barley, rye, oats, spelt, kamut or their hybrid strains); 2 Crustaceans and products made from crustaceans; 3 Eggs and products made from eggs; 4 Fish and products made from fish; 5 Peanuts and products made from peanuts; 6 Soybeans and products made from soybeans; 7 Nuts (almonds, hazelnuts, walnuts, pecans, cashews, Brazil nuts, pistachios, macadamia nuts); 8 Celery and products made from celery; 9 Mustard and products made from mustard; 10 Sesame seeds and products made from sesame seeds;

11 Sulphur dioxide and sulphites in concentrations above 10 mg/kg or 10 mg/l; 12 Lupins and products made from lupins; 13 Molluscs and products made from molluscs.*

Products marked with an asterisk (*) may have been blast chilled or frozen. The wording "compliant with the requirements of Regulation (EC) No. 853/2004, Annex III, Section 3, Letter D" is applied.