

# ILUZIONE

## Antipasti

### Tagliere di Mortadella e Parmigiano (L) 17€

Table of PDO Mortadela DOP with Parmigiano

### Focaccia ILUZIONE (G, L) 12€

Our Focaccia with Virgin Olive Oil, Rosemary and Salt Flakes

### Tagliere di Porchetta 17€

Table of Artisanal Porchetta Marinated 24 hours and Roasted at Low Temperature

### ♥ Carciofo del Prat con Uovo (E, S) 15€

Two Prat Artichokes Candied with Egg Yolk Marinated in Soy and Charcoal Salt

### Vitello Tonnato (E, F) 18€

Roast Beef with Tuna Sauce and Capers

### ♥ Carpaccio di Bue (L) 17€

Beef Carpaccio with Arugula, Parmigiano, Balsamic, Sicilian Cherry Tomatoes and Capers

### ♥ Carpaccio di Gamberi Rossi (SF) 25€

Palamós Red Prawn Carpaccio with Apple and Mango, Passion Fruit Coulis and Pomegranate

### Tartare di Bue (G, E, M) 18€

Knife-cut Beef Fillet with Onion, Capers, Quail Egg and Toasted Bread made with Masa Mare with Virgin Olive Oil, Salt and Rosemary

### Tartare di Tonno (F, G, S) 18€

Almadra Tuna Loin Tartare from Gádira de Barbate, Marinated with our Soy Sauce, Wasabi and Jack Daniel's Whiskey, Sesame and Guacamole ILUZIONE

### ♥ Burrata Còctel al Pomodoro (L) 17€

Burrata Pugliese with Sicilian Cherry Tomatoes, Sun-dried Tomatoes, Seasonal Tomatoes and Arugula

### ♥ Insalata Caesar (G, L) 17€

Arugula, Grilled Chicken, Sicilian Cherry Tomatoes, Sweet and Sour Onion, Avocado, Crispy Guanciale, Parmigiano & Caesar Sauce

**Veggie Option:** with Grilled Tofu, Mango and Passion Fruit Vinaigrette

### ♥ Insalata NIZZA (F, M, E) 17€

Gourmet Mezclum, Sicilian Cherry Tomatoes, Olives, Boiled Egg, Sweet and Sour Onion, Tuna Belly, Anchovies and Harry's Sauce

### ♥ Il Poke Maui (G, F, S) 18€

Marinated Salmon with Passion Fruit Honey, Quinoa, Guacamole and Crispy Onion

### Torta Inés Rosales ILUZIONE

(G, S, F, E, L, N) 18 €

Inés Rosales Cake with Stracciatella, Our Tartar di Tonno finished with Pistaccio Break

### ♥ Ceviche ILUZIONE (F) 18 €

Our Fresh Croaker Fish Citrus Ceviche with the Magical Touch ILUZIONE and Quelitas

## Caldi

"All Our Fresh Pastas are Handmade in ILUZIONE"

### ♥ Parmigiana di Melanzane (G, L) 17€

Eggplant Parmigiana  
WITH burrata +5 €

### ♥ Polpo Grillé all'Olivo (SF, N) 25€

Grilled Octopus, Olive Gremolata, Oyster Sauce and Toasted Hazelnuts, Roasted Potatoes, Shallots, Roasted Pepper Emulsion and Capers

### Risotto Iberico (L) 27€

Iberian Ham, Asparagus Bladders and Pecorino Cheese Fondant

### Ravioli Aglio Olio Peperoncino (G, L, F) 22€

Ravioli filled with Burrata, Mascarpone and Parmegiano, with Creamy Garlic Sauce and Peperoncino with grated Botarga

### Gnocchi all Pesto Afumicato (G, L, N) 22€

Arugula and Avocado Pesto, Iberian Sausage and Smoked Stracciatella

### Paccheri all Gusto: (G, L) 27€

#### Ragu all Genovese

Pasta di Gragnano with White Beef Ragù Roasted 6 hours at Low Temperature

#### Ragu di Cervo

Pasta di Gragnano with Deer Ragù Roasted 8 hours at Low Temperature

### Strozzapreti Carbonara della Casa e Trufa (G, L, N, E) 32€

Fresh Pasta with Guanciale, Egg, Truffle and Parmigiano

### Linguine with Gamberi e Melograno (G, L, SF) 30€

Fresh Pasta with Prawns and Pomegranate with his Sauce with Prosecco and Lemon Base

### ♥ Salmone della Passione (F) 25€

Roasted Salmon with Passion Fruit Sauce and Prosecco Accompanied by Roasted Vegetables and Tomato Cocktail

### ♥ Agostino's Cod (F, G, L) 25€

Roasted Cod in Herb and Parmigiano Crusted Sauce on a Caramelized Onion Mattress with Roasted Vegetables

### Orecchia di Elefante (G, E) 36€

White Beef Entrecote with Bone Breaded with Grissini Flour, Baked Potatoes and Tomato Cocktail

### ♥ Tagliatta ILUZIONE (L) 36€

300 gr. of Matured Old Girona Cow with Baked Potatoes and Sicilian Cherry Tomatoes

### (ONLY CUSTOM MADE) Paccheri with Lobster (G, L, SF) s/m

Pasta di Gragnano with Fresh Lobster Cooked to Order

♥ **Healthy Cardio Dish (INSCOR – Institut Salut Cardiovascular i Rehabilitació Cardíaca)**

All our pastas except Ravioli are available with Hand Made Gluten Free Fresh Pasta

Allergens: G: Gluten, S: Soy, F: Fish, E: Egg, L: Lactose, M: Mustard, SF: Shellfish, N: Nuts

# ILUZIONE

## Scrocchia Pizza Romana

"All Our Pizzas are Handmade in ILUZIONE"

### Margherita (G, L) 16€

Mozzarella Fior di Latte, Pelati Tomato and Basil Sauce

### Sexy Formaggio (G, L) 21€

Gorgonzola, Provolone, Parmegiano and Stracciatella

### Burrata Ripiena (G, L) 19€

Stuffed Pizza with Burrata, Confit of Sicilian Tomatoes and Arugula

### Trufata (G, L, N) 22€

PDO Mortadella with Provolone, Black Truffle Cream and Pistachios

### Diavola (G, L) 19€

Mozzarella Fior di Latte, Spicy Salami, Emulsion of Roasted Peppers and Honey

### Porchetta (G, L, E) 20€

Artisan Porchetta Marinated 24 hours and Roasted at Low Temperature with Meat Reduction and Lemon Coulis

### Iberica (G, L) 22€

Iberian Paleta with Confit of Sicilian Tomatoes, Arugula, Parmigiano and Stracciatella Slices

### Bue (G, E, M, L) 22€

Knife-cut Beef Fillet Tartar with Confit of Sicilian Tomatoes, Arugula and Stracciatella Slice

### Bresaola (G, L) 22€

Bresaola with Sicilian Tomato Confit, Figs in Syrup, Pecorino Cheese, Arugula and Balsamic Vinegar Reduction

## Pasta per Bambini

### Pasta 16€

Strozzapretti (G, L)  
Gnocchi (G)

### Sauces

Pomodoro  
Formaggio (L)  
Burro

## Dolci

"All Our Dolci except Gelato are Handmade in ILUZIONE"

### Tiramisú ILUZIONE (G, N, L, E) 7,5€

Mascarpone Cream, Coffee, Carquinyolis and Chocolate

### (TO SHARE) Barley Mini Pizza di Nutela (G, N, L) 9,5€

Barley Flavour Mini Focaccia with Nutella & Peta Zeta (Party in my Mouth)

### CheeseCake di Pecorino (L, E) 8€

Homemade Cheesecake with the Italian Touch ILUZIONE

### Limone del Vesubio (G, L, E) 8€

Lemon Curd, Sweet Ricotta, Basil Ice Cream and Crumble

### Yolanda's Carrot Cake (G, L, E) 8€

Yolanda Homemade Carrot Cake

### Vitorio's ChocoCake di Baileys (L, E) 8,5€

ILUZIONE Style Homemade Chocolate Cake with a Touch of Baileys

### Galato Sandro Dessi (L, N) 7,5€

Chocolate with Chocolate Chips  
Mexican Vanilla  
Citrus and Vegetables with Raspberry  
Kefir & Lime

## Stuzzichini

"To serve on the Terrace or ILUZIONE"

Roques di Formaggi Parmigiano (L) 5€

Small Table of PDO Mortadela (G) 7€

Sicilian Olives 4€

Grisini (G) 4€

Potatoes Chip COROMINAS (My Yaya's Vice) 4€

Salted Fried Almonds (N) 5€

Sweet Potato Chips 4€

"Gildas" 4€/u

