CANTERA
MILANO

MENÙ

STARTERS

BENTO BOX CANTERA (1-3) 24
Selection of Polish sirloin fillet sashimi 50 g, hosomaki of knife-beaten extra-marbled domestic sirloin 4 pcs, nigiri of Polish sirloin fillet 2 pcs, and gunkan of Polish sirloin fillet with quail yolk and black truffle flake 2 pcs.

EDAMAME* (6) 6

EDAMAME* SPICY (6) 7

MINI BURGER PICANHA (1-3-6-10-11) 10
Polish rump picanha burger, chipotle ketchup,crispy leek, mimolette, romaine lettuce.

MILLEFOGLIE (1-3-6-10-11) 12 2 pz.
Crispy corn puff pastry, knife-beaten nationalextramarezzata rump, spicy mango gel, passion fruite mayo avocado gel.

PICANHA TATAKI (1-3-6-9-11-12) 16
Polish picanha tataki, matsuhisa lime and soy marinated yolk

CEVICHE WONTON (1-9) 12
Polish rump fillet diced, leche de tigre,wonton paste, cilantro and passion fruit mayo.

STARTERS

PART II

CROCCHETTA KIMCHEE (1-3-4-6-7-10) 12 4 pcs.

Stuffed croquettes with béchamel sauce flavoured with kimchee paste. Australian Wagyu sashimi and smoked mayo.

DIM SUM BEURRE BLANC 13 4 pcs.

(1-6-7-9-11-12)

Gyoza with marinated and frayed beef and pork, champagne and miso beurre blanc sauce.

TACOS TRUFFLE (1-6-7) 14 2 pcs.

Crispy rice tacos, Australian Wagyu, stracciatella, teriyaki sauce and black truffle.

CHICKEN POP CORN* (1-3-5-6-9-10) 8

Fried chicken nuggets with Yuzu mayo sauce.

GYOZA VEG (1-3-6-7) 10 4 pcs.

Potato and savoy cabbage gyoza, light basil pesto and date tomato confit.

TARTARE

TRICOLORE (1) 15
tartare of extra-marbled Italian scottona, stracciatella,
tomato datterino confit and basil pesto.

CLASSIC (3) 12
tartare of extra-marbled Italian scottona, EVO oil,
Maldon salt, black pepper and quail yolk.

TROPEA 15
tartare of extra-marbled Italian scottona, raspberry gel
and caramelised Tropea red onion petals.

CANTERA MIX (1 A 14) 22
6 mini tartare of extra-marbled national scottona
accompanied by our sauces.

CARPACCIOS & SASHIMI

CARPACCIO ALLA ROMANA (1-7) 15
Australian Wagyu carpaccio, Avezzano potato stick, cacio, pepper and lime.

CARPACCIO SALT AND OIL 13
Carpaccio of Australian Wagyu, EVO oil, Maldon salt and Sichuan pepper.

PICANHA CARPACCIO 14
Prussian picanha carpaccio, EVO oil, Maldon salt and Sichuan pepper.

SASHIMI FILLET SALT AND OIL 15
Polish fillet steak, EVO oil, Maldon salt and Sichuan pepper.

SASHIMI FILLET PATO 18
Fillet of Polish rump, diced foie gras, reduction of balsamic vinegar of Modena PGI, Maldon salt.

CRISPY RICE 2 pcs.

CRISPY RICE BEEF (1-11) 8

Crispy rice pancake, knife-beaten
national extramarbella, avocado gel, black sesame and lime.

CRISPY RICE FOIE GRAS* (1) 10

Crispy rice pancake, foie gras escalope
and Williams pear chutney

CRISPY PULLED (1-7) 8

Crispy rice pan, beef and pulled pork,
sweetchili sauce with citrus fruits and mint.

CRISPY RICE TRICOLORE (1-7) 6

Crispy rice pancake, stracciatella
datterino tomato confit and sprouts.

NIGIRI

RAW FILLET
NIGIRI 8
(1) 2 pcs.

SEARED FILLET NIGIRI
WITH ROUGE SAUCE 8
(1-3-6-7-10-11) 2 pcs.

AVOCADO
NIGIRI 6
2 pcs.

SUSHI ROLL 8pcs.

MEDITERRANEO (1-3-4-6-10)) 14
Tomino in tempura, knife-beaten nationalextramarezzata scottona, basil and anchovy mayo, semi-dry date, black olive powder and fennel.

LE ROUGE (1-3-6-7-10-11) 16
Knife-beating of extra-marbled domestic fillet, seared sashimi of Polish fillet, rouge sauce and chives.

TROPICAL CEVICHE (1-3-6-9-10) 15
Avocado, cucumber, pineapple, Polish rump fillet ceviche,leche de tigre and passion fruit mayo.

FLOWER POWER (1-3-6-7-10) 16
Tempura squash blossom, buffalo stracciatella cheese, knife-beaten nationalextra-marbled rump, wasabi mayo.

TULUM (1-5-6-8-11) 14
Knife-beaten extramarinated domestic rump with tobanjan sauce, avocado, philadelphia,spicy plantain grit, black sesame and jalapeno.

SUSHI ROLL 8pcs.

PART II

VEGGIE (1-7) 11
Tempura eggplant, stracciatella, tomato confit,
basil pesto and parmesan snow.

"EBI" CHICKEN TEMPURA (1-3-6-7-10-11) 15
Pollo in croccante panatura ai corn flakes,
avocado, philadelphia, sashimi di filetto di scottona polacca,
salsa four season, teriyaki e pasta kataifi.i

TRUFFLE GOLD (1-6-7-11) 20
Hosomaki in tempura-panko, goat cheese,Australian
Wagyu knife-beaten, truffle carpaccioand food gold flakes.

SUMMER (1-6-8-11) 13
Knife-beaten extra-marbled domestic rump with lime, avocado,
Cantera mayo and toasted almonds.

CANTERA (1-3-6-7-10) 15
Knife-beaten Australian Wagyu, philadelphia, duck speck,
avezzano potato mayo, chives and lime.

SUSHI ROLL 8pcs.

PART III

TOC TOC (1-3-6-10) **14**
Nebrodi black pork sausage crudo, philadelphia,
crispy leek and spicy mayo.

PICANHA (1-6-12-16) **16**
Knife-beaten extramaremaremarinated domestic rump with lime,
arugula, Prussian picanha sashimiand teriyaki
with balsamic vinegar of Modena IGP.

EL GORDO (1-7) **15**
Crudo di salsiccia di suino nero dei nebrodi,
gorgonzola DOP e guanciale di amatrice croccante.

WAGYU KATAIFI (1-6-7) **15**
Nebrodi black pork sausage crudo,gorgonzola DOP
and crispy amatrice guanciale.

TRUFFLE (1-3-6-10) **16**
Knife-beaten Australian Wagyu, philadelphia,Cantera mayo,
black truffle carpaccio and tempura flakes.

WAGYU

WAGYU JAPANESE SELECTION

Wagyu is a famous breed of cattle selected for having intensely marbled meat, i.e. producing a high amount of tissue rich in unsaturated fats, which tend to spread and leave streaks called marbling. (Depending on availability, it will come from the Miyazaki, Kobe, Hida and Kagoshima districts).

NIGIRI (1) **20** 2 pcs.
Raw or seared.

CARPACCIO (1-6) **40**
Served with yuzu ponzu sauce.

RIBEYE **55** 100 gr.

CANTERA GRILL

EXTRA-MARBLED SIRLOIN OF POLISH RUMP 24

AUSTRALIAN WAGYU TOMAHAWK 1.3Kg ca. 120

POLISH RUMP T-BONE CANTERA' SELECTION 1.1Kg ca. 90

IBERIAN PLUMA* 28

FILLET OF POLISH RUMP 28

PRUSSIAN PICANHA 24

MAIN COURSES

MISO EGGLPANT (1-6-11) 15
Low temperature cooked eggplant, miso marinade,avocado gel, spicy mango gel, burnt miso and sesame.

CHICKEN WOK (1-6-11) 16
Wok-fried chicken
and julienne cutted crispy seasonal vegetable.

ORIENTAL WATER FILLET CARPACCIO (1-6-8) 20
Polish sirloin fillet, spicy mango gel,avocado gel, oriental water, ginger and roasted hazelnuts.

THAI ENTRANA (1-5-6) 22
Veal diaphragm cooked at low temperature,Tamarindo and gochuiang sauce, coconut and lime gel, peanuts and herbs.

GOMA FILLET TRUFFLE (1-5-6-7-9-11-12) 24
Polish fillet steak cooked at low temperature, goma-yuzu sauce and crispy potato nest..

SIDE DISHES

AVEZZANO BAKED POTATOES (1) 7

FRENCH FRIES (1) 8

WOK OF VEGETABLES (1-6-11) 8

WHITE SESAME RICE (11) 5

WOK PAK-CHOI (11) 6

AVOCADO SALAD (1) 10

Salad, datterino tomato confit, avocado, caramelised red onion.

DESSERTS

LEMON PIE * (1–3-5-6-7-8) 10
Shortbread tartlet,fresh lemon creamand
flambéed Italian meringue

CHOCOLATE SPHERE * (3-5-6-7-8) 10
Vanilla mousse, chocolate base and chocolate coating.

MANGO CHEESECAKE * (1-3-5-6-7-8) 10
Cheesecake with mango heart,
mango topping and cookie base with fresh berries.

CHOCOLATE CUPCAKE * (1-3-7) 9
Chocolate cupcake with a dark heart.

3 € SERVICE
3 € GLASS BOTTLED WATER:
SAN PELLEGRNIO (SLIGHTLY SPARKLING) / PANNA (STILL)

*

THE PRODUCTS MARKED WITH AN ASTERISK
MAY BE FROZEN TO PRESERVE THE QUALITY AND FRESHNESS.