

ITALIAN PASTA

“Not” Spaghetti alla Bolognese

Tagliatelle Ragù 19€

Ginger, 4 korean spices.
(Bologna - Italy, Japan)

Ravioxo 16€ / 8€

Beetroot, ricotta, onion,
poppy seed, nut butter.
(Italy, Japan)

Ocean Carbonara 26€

Katsuobushi, clams, caviar,
eggs, guanciale, market fish
pecorino cheese.
(Italy, Japan)

Pacchero 21€ / 10,5€

Onion, ricotta,
togarashi, tomato.

Spaghetti with Clams 21€

Japanese spinach,
habanero pepper.
(Italy, Japan)

BEFORE OR AFTER

Praetorian Skewer 9€

Mortadella, cheese,
panko, tempura, béchamel.
(Italy, Japan)

Burrata 17€

Basil, tomato, pak choi,
crispy onion, edamame.
(Italy, Japan)

Ceviche 18€ / 9€

(fresh market fish)
(Italy, Peru)

Clam Soutè 18€

Oven cooked, chef sauce.
(Spain, Japan)

Bluefin Tuna Tartare 23€

Sichuan pepper, parmesan,
EVO extra virgin.
(Italy, Japan)

Venison Tartare 28€

Spring onion, soy, fried couscous,
basil, burrata froth.
(Italy, Japan)

BAO SNACKS

Vegetarian Bao 8€

Burrata, wakame,
onion, tomato pesto.

Bao Bolognese 8€

Ragù and 42-months aged
parmesan cheese.
(Italy, Japan)

Bao Emilia 8€

Frigione and burrata.
(Italy, Japan)

SECOND

Meatballs 16€ / 8€

Tomato sauce, potato,
garlic, somma-choi.
(Italy, Japan)

Smoked Angus Rib 28€

Honey, mashed potato,
teriyaki sauce.
(Majorca, Japan)

TONKATSU 21€ / 8€

Japanese Cutlet

Black olive purée, dried tomato,
grated parmesan, bacon powder.
(Italy, Japan)

Fresh Market Fish 28€

(Santa Catalina market)
(Italy, Japan)

GREEN

Padrón peppers 7€

Togarashi powder.
(Spain, Japan)

Edamame 6€

Soybean, honey, sesame.
(Japan)

Wakame salad 9€

Avocado, apple, rice-vinegar,
majorcan almond.
(Japan, Spain)

Parmigiana Perlina 18€ / 9€

Mozzarella, tomato, basil.
(Italy)