

WHAT'S SO/ SPECIAL FOR BREAKFAST?

Tomato omelette /240 g	600
with baked ricotta, pesto and edamame beans	
Omelette with mortadella /220 g	800
parmesan cheese and truffle cream	
Greek horiatiki omelette /300 g	600
with white-brined cheese, Kalamata olives and red onion	
Shakshouka /300 g	700
with greens and Tartine bread	
Rice porridge /300 g	600
with clotted cream, blueberries, coconut chips and almonds	
Banana milk oatmeal /300 g	500
Nutella and cereals	
Syrniki /240 g	500
cottage cheese pancakes with salted caramel, fermented baked milk and sour cream with almonds	
Chocolate smoothie bowl /250 g	500
coconut chips, banana and berries	
Bowl with eel /250 g	800
quinoa and citrus unagi	
Croque Madame /300 g	800
hot sandwich with mortadella and truffle Béchamel sauce	
Brioche with slightly salted salmon /350 g	950
poached eggs and Hollandaise sauce	

LET'S TRY SO/ SALADS

Caeser salad	
romaine lettuce leaves with classic sauce	
with chicken /250 g	800
with shrimps /250 g	1200
Tuna and scallops salad /250 g	1600
with mascarpone and cucumbers	
SO/ Olivier /280 g	800
with beef tongue and parsnip	
Tabule /280 g	900
with veal and artichokes	
Baked pumpkin salad /250 g	600
with quinoa in sweet and sour sauce	
Mexican style vegetable salad /250 g	600
with corn and lime dressing	

SO/ WHAT ABOUT APPETIZERS?

Tuna tartare /160 g	950
with avocado and Ponzu sauce	
Tiger prawns /130 g	1000
in Kataifi Dough	
Beef tartare /140 g	800
with shallots and parmesan mousse	
Antipasti /200 g	1600
dried tomatoes, artichokes, Parma ham, truffle salami, mortadella with pistachio, parmesan	
Vitello tonnato /200 g	700
with classic tuna sauce and grissini	
Burrata /290 g	1100
with seasonal tomatoes and basil	
Burrata /270 g	1700
with fresh berries and rocket	
Baked camembert /270 g	1700
with honey, lingonberry gel, almonds and brioche	
Chicken Club /350 g	950
wheat toast, salad, mayonnaise, fresh cucumbers, tomatoes, bacon, egg, French Fries, ketchup	

MIXO SOUPS

Consommé with oxtail /320 g	700
with tortellini and porcini mushrooms	
SO/ Borscht /500 g	750
Bouillabaisse /370/80 g	1600
Chickpea curry soup /300 g	800

MIXO MAIN COURSE

Salmon steak /290 g	1900
with green vegetables, sour cream and lemon sauce	
Halibut /320 g	1700
with mussels, leek and green pea mousse	
Chicken fillet /350 g	900
with mashed potatoes, chicken sauce	
Braised beef tongue /330 g	1200
with potato cream and black garlic sauce	
Lamb shank /450 g	1800
stewed in red wine with creamy spelt wheat	
Rib-eye steak /400/80 g	4500
with pepper sauce and herb butter	

SO/ PASTA AND RISOTTO

Seafood spaghetti /400 g	1600
with bisque	
Casarecce with duck confit /300 g	900
with oyster mushrooms in truffle sauce	
Spaghetti al'arrabiata /380 g	1200
with rib-eye meatballs	
Porcini risotto /310 g	1100
with pecorino romano	

MIXO SIDE DISHES

Fried asparagus /150 g	1400
with parmesan	
Potato cream /150 g	400
with truffle paste	
French Fries /150 g	400
with ketchup and cheese sauce	
Rice with sesame seeds /150 g	400
Green vegetables /150 g	800
with garlic and almonds	

TIME FOR MIXO DESSERTS

Dulce de leche brownie /180 g	900
with salted caramel and vanilla ice-cream	
Lemon tart /160 g	600
with chocolate ganache and orange jam	
SO/ Cheesecake /140 g	800
with fresh berries and strawberry marmalade	
Bird cherry honey cake /180 g	800
with creamy honey cream	
Fruit plate /450 g	1200
Cheese platter /200 g	1700
monteblune, montasio with truffle, raclette, camembert, parmesan	
Ice-cream and sorbet /60 g	300