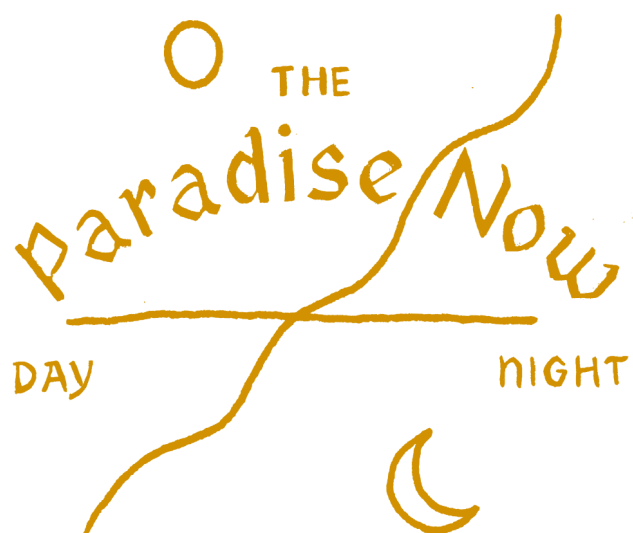




DINNER

ENGLISH MENU

WELCOME TO
THE PARADISE NOW

FROM COAST TO COAST

FROM THE SEA TO THE LAND, FROM MEDITERRANEAN SHORES TO THE
HEART OF THE TABLE.

OUR MENU BRINGS TOGETHER THE FLAVOURS, INGREDIENTS AND
INFLUENCES THAT INSPIRE US. FROM THE FINEST PRODUCTS OF EARTH
AND SEA TO PRIME CUTS, HANDMADE PASTA AND VIBRANT
MEDITERRANEAN DISHES.

WE BELIEVE GREAT FOOD STARTS WITH GREAT INGREDIENTS.
CAREFULLY SELECTED, SIMPLY PREPARED AND MADE TO BE ENJOYED
TOGETHER.

THE SAME PHILOSOPHY GUIDES OUR SELECTION OF CHARACTERFUL
WINES AND SIGNATURE DRINKS. THOUGHTFULLY CURATED, CREATIVELY
CRAFTED AND MADE TO COMPLEMENT THE EVENING.

MEZZE

STARTERS MADE FOR SHARING

BURRATA

INCA TOMATO / EXTRA VIRGIN OLIVE OIL / 19 EUR

OYSTER – LA FAMILLE BOUTRAIS

LEMON / VINAIGRETTE / 6 PCS. 34 EUR / MIN. 2 OYSTERS, EACH 6 EUR

BEEF TARTARE

PONZU / LIME / CHIP / 24 EUR

TRUFFLE FRIES

PARMESAN / BLACK TRUFFLE / 16 EUR

CIABATTA – A MARENNA BAKERY, ITALY

MARINATED OLIVES / BROWN BUTTER / 6 EUR

DIPS *EACH 7 EUR*

HUMMUS

SALSA ROJA

FETA CREAM

HERB YOGHURT CREAM

SALADS

PARADISE SALAD (VEGAN)

CANTALOUPE / MACADAMIA / POMEGRANATE / 19 EUR

TABOULÉ (VEGAN)

HUMMUS / INCA TOMATO / FRESH PARSLEY / EXTRA VIRGIN OLIVE OIL / 18 EUR

THE GREEK

INCA TOMATO / CUCUMBER / FETA / KALAMATA OLIVES / CRUNCH / 16 EUR

CAESAR SALAD

ROMAINE / ANCHOVIES / CAPERS / GRANA PADANO / 18 EUR

CAESAR CHICKEN SALAD

ROMAINE / ANCHOVIES / CAPERS / GRANA PADANO / CHICKEN / 22 EUR

PASTA

RIGATONI ARRABBIATA

PEPERONCINI / OLIVES / CAPERS / 19 EUR

CARMELLE AL TARTUFO

PECORINO / BLACK TRUFFLE / 29 EUR

LINGUINE A. O. P.

AGLIO / OLIO / PEPERONCINO / 18 EUR

ANY PASTA DISH OPTIONALLY WITH 4 BLACK TIGER PRAWNS / 8 EUR

EARTH AND SEA

THE BLACK PREMIUM RIB EYE

BLACK ANGUS BEEF / CAFÉ DE PARIS BUTTER / CRISPY SHOESTRING POTATOES

300 g / 59 EUR | 400 g / 72 EUR

THE BLACK PREMIUM TENDERLOIN

BLACK ANGUS BEEF / CAFÉ DE PARIS BUTTER / CRISPY SHOESTRING POTATOES

250 g / 55 EUR | 400 g / 79 EUR

THE BIG CUT

PRIME GERMAN AGED T-BONE STEAK

approx. 900 g / 145 EUR

Available upon request

DOVER SOLE

BEURRE BLANC / CAPERS / LEMON

approx. 350 g / 58 EUR

BLACK TIGER PRAWNS

PIMIENTOS / CHERRY TOMATOES / AIOLI

approx. 400 g / 36 EUR

SALMON A LA PLANCHA

GREEN ASPARAGUS / BBQ LEMON / 28 EUR

HARISSA CREAM CHICKEN

CHICKEN / HARISSA / LEMON / YOGHURT / 26 EUR

MELANZANA (VEGAN)

TOMATO SUGO / AVOCADO / 19 EUR

SIDES EACH 9 EUR

WILD BROCCOLI
GRILLED VEGETABLES

CAJUN FRIES
PATATAS BRAVAS

CAESAR SALAD
PIMIENTOS DE PADRÓN

DESSERT

COCONUT REVERIE

COCONUT ICE CREAM / PINEAPPLE / BLACKCURRANT / CRUMBLE / 13 EUR

CRÉME BRÛLÉE

BERRIES / ROSEMARY / 12 EUR

PARADISE APPLE

APPLE SORBET / MANGO / CRUMBLE / 16 EUR

MIDNIGHT CHOCOLATE (VEGAN)

CHOCOLATE CAKE / CARAMEL / ORANGE SORBET / 15 EUR

WINE & COCKTAIL SELECTION

WHITE WINE

THE PARADISE NOW, CUVÉE WEISS	0,15l	7 EUR
RIESLING, SAUVIGNON BLANC, SCHEUREBE	0,75l	33 EUR
WEINGUT KLUMPP „BADEN“ GERMANY		
RIESLING GLIMMERSCHIEFER SEMI-DRY	0,15l	8 EUR
WEINGUT LOERSCH „MOSEL“ GERMANY	0,75l	37 EUR

RED WINE

THE PARADISE NOW, CUVÉE ROT	0,15l	7,5 EUR
BLAUFRÄNKISCH, ST.-LAURENT, SPÄTBURGUNDER, CABERNET	0,75l	35 EUR
WEINGUT KLUMPP „BADEN“ GERMANY		
COTES DU RHONE „LES SERINES“	0,15l	8 EUR
SYRAH	0,75l	37 EUR
MAISON J. DENUZIERE „RHONE“ - FRANCE		

OUR SIGNATURE COCKTAILS

ESPRESSO MARTINI

42 BELOW VODKA / KHALUA / ESPRESSO / SUGAR / 16 EUR

SOLERO PARADISO (SLUSHIE)

TAILS PASSIONFRUIT / VODKA / LEMON / SUGAR / MARACUJA / 14,5 EUR

MANGO PASSION (NON-ALCOHOLIC)

MANGO / SUGAR / LEMON / SCHWEPPES WHITE PEACH / 14,5 EUR

You will find a wider selection of wines and cocktails on our wine list and bar menu.



NO CASH – ONLY CARDS
NO PHOTOS OF OTHER GUESTS. PLEASE RESPECT THEIR PRIVACY

@theparadise.now | theparadisenow.com