



KARMA FLOWS BACK



NO CLOCHE, JUST THE PLEASURE OF THE SUNSET™

KARMA APERITIVE

PERFECT AT SUNSET™

BASIC APPETIZER 18€

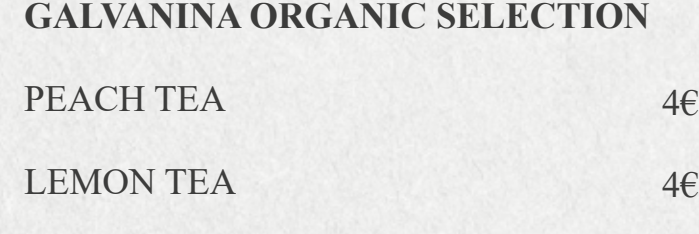
1 alcoholic beverage included, a trio of small treats, raw seafood Barese-style, 1 classic bruschetta, and 3 cherry tomatoes topped with mozzarella, extra virgin olive oil, and oregano

PREMIUM APPETIZER 22€

1 alcoholic beverage included, a trio of small bites, raw seafood Barese-style, 1 classic bruschetta, and 3 cherry tomatoes topped with mozzarella, extra virgin olive oil, and oregano

CAFÉ (CLOSED AFTER 6:00 PM)

COFFEE	1,5€
ICED COFFEE	2€
SHAKED COFFEE	3€
SHAKED SPIKED COFFEE	4€
FRESH ORANGE JUICE	4€



BEVERAGES

SOFT DRINK	CHINOTTO GALVANINA ORGANIC SELECTION
NATURAL WATER	2€
SPARKLING WATER	2€
COCA COLA	3€
COCA COLA ZERO	3€
RED BULL	4€
RED BULL SUGAR FREE	4€
NON-ALCOHOLIC	CEDRATE
CRODINO XL BLONDE	4€
CRODINO XL RED ORANGE	4€
ORGANIC JUICES	GINGER
ACE	4€
PEACH & MANGO	4€
BLUEBERRY	4€
PEACH TEA	4€
LEMON TEA	4€
ORANGE JUICE	4€
CHINOTTO	4€
MANDARIN AND PRICKLY PEAR	4€
LEMONADE	4€
GALVANIZED STEEL	TONIC
GINGER BEER	4€
PINK GRAPEFRUIT TONIC	4€
SODA	4€

EVERY SUNSET™ LEADS TO KARMA

DRAFT BEERS

STELLA ARTOIS 30CL	5€
TENNENT'S SUPER 30CL	5€
HOEGAARDEN 30CL	6€
GOOSE ISLAND IPA 30CL	6€
LEFFE ROUGE 30CL	6€

BOTTLE BEERS

CORONA EXTRA	5€
CORONA CERO 0.0%	5€
ESTRELLA GALICIA	6€
GLUTEN FREE	



SPRITZ

APEROL SPRITZ	8€
CAMPARI SPRITZ	8€
HUGO SPRITZ (ST - GERMAIN)	10€
FERRARI SPRITZ	10€

SHOT

SHOT	3€
FULL	5€
PREMIUM	By 8 to 14€

DRINK

ALL CLASSICS AVAILABLE	9€
NON-ALCOHOLIC DRINK	7€
PREMIUM	
GIN AND PREMIUM SPIRITS	11/12€

CAMPARI



LET THE RHYTHM OF THE WAVES GUIDE YOU

THE PADELLINO

DOUGH FROM THE PETRONELLA BAKERY IN ALTAMURA

SETA 11€
Mortadella, stracciatella, Bronte pistachio pesto, basil

VIVO 11€
20-month-aged Parma ham, stracciatella cheese, sun-dried cherry tomatoes, basil, lemon zest

RADICE 12€
Cream of eggplant, artichokes, Martina Franca lard, Apulian Canestrato cheese, lemon zest

FORTE 13€
Rolled pancetta, eggplant purée, buffalo mozzarella, cherry tomatoes, basil

EQUILIBRIO 13€
Capocollo, caciocavallo, caramelized red onion, basil

PIENO 14€
Rolled pancetta, carbonara sauce, Canestrato cheese, lemon zest

SALINO 15€
Cantabrian anchovies, stracciatella cheese, citrus zest

KARMA •••••

••••• RITUAL

20-MONTH-AGED PARMA HAM (BARI-STYLE) 10€

CLASSIC BRUSCHETTA (4 PIECES) 5€

GOURMET BRUSCHETTA (4 PIECES) 8€

ANNUGHIALE & TARALLO 7€

GARDEN DOP 8€

FRESH VEGETABLE PLATTER 5€

KARMA COUPLES™ 8€

LITTLE TREATS

HANDMADE TARALLI 3€

BARESANA OLIVES 3€

CLASSIC CHIPS 3€

ROASTED PEANUTS 3€

THE HOTS

CRISPY SWEET POTATOES 6€

PASTA FRITTATA (2 PIECES) 7€
Stracciatella and basil, cheese and pepper

CHICKEN POPCORN 6€

CRUNCHY BBQ

TOAST WITH MELTED CHEESE 5€

PUCCE •••••

••••• GOURMET

GODURIOSA 10€
Mortadella, stracciatella, pistachio pesto, arugula

FRESCA FRESCA 10€
20 month Parma ham, burrata, pesto and basil, sun-dried tomatoes, arugula

SENZA RIMORSI 12€
Rolled pancetta from Martina Franca, carbonara sauce, caciocavallo cheese, arugula

DOLCE & SALATA 12€
Eggplant Cream, Martina Franca, caciocavallo cheese, caramelized red onion, arugula

VERDE DENTRO 8€
Eggplant Cream, artichokes, DOP mozzarella, cherry tomatoes, and arugula

LEGGERA MA NON TROPPO 12€
Bresaola, mozzarella, cherry tomatoes, arugula, Apulian Canestrato cheese



RING YOUR DRINK



TRAMONTO™ 10€
TEQUILA ESPOLÓN, BITTER CAMPARI, LIME, ORANGE SODA, SODA WATER

BREZZA 9€
GIN, CUCUMBER CORDIAL, SODA, FRESH FOAM, CUCUMBER

SPEZIA 10€
RUM, RED VERMOUTH, CHOCOLATE SPRINKLES, GINGER BEER

RIFLESSO 10€
WHISKEY, PINEAPPLE, FRESH CITRUS FRUITS, HONEY, AND GINGER, WITH A HINT OF BITTERS (+ Smoky note upon request)

MAREA 10€
GIN BULLDOG, WHITE VERMOUTH, LIME, PINK GRAPEFRUIT TONIC, BASIL

GIARDINO 9€
RUM, STRAWBERRY, BASIL, LIME, SODA

BIANCO KARMA 9€
WHITE VERMOUTH, PROSECCO, SODA WATER, MINT, GREEN APPLE

CARTA VINI

*SELEZIONE AL CALICE



FERRARI

TRENTO

WHITE WINES

CANDORA - CHARDONNAY* 26€

SALE - FIANO & MALVASIA BIANCA 28€

PECORINO TENUTE ULISSE 34€

RICCIO - VERDECA 35€

ROSÉ WINES

PIETRA ROSA SUSUMANIELLO 30€

MACCONE ROSATO DI PRIMITIVO* 28€

TENUTE ULISSE ROSÉ 34€

TRIGLIA - PUGLIA POP 35€

GLASS 5€
White or rosé wine

PROSECCO

MARSURET RIVE DI GUIDA 30€

MARSURET MARIA ROSÉ 35€

FLÛTE PROSECCO 5€

FERRARI SELECTION

FLÛTE 7€

MAXIMUM BLANC DE BLANCS 40€

MAXIMUM ROSÉ 45€

PERLÉ ZERO 60€

GIULIO FERRARI RESERVE 180€



BIRTHDAYS AND PRIVATE PARTIES

(MINIMUM 4 PEOPLE; SAME MENU FOR THE ENTIRE TABLE; SMALL PANS SERVED WITH PRE-CUT PORTIONS; ADDITIONAL ITEMS AVAILABLE)

EASY 15€
LIGHT & FAST 1 alcoholic drink included, full selection of "little treats"

EXPERIENCE 25€
THE FULL TO SHARE 1 alcoholic drink included, full selection of "little treats," raw tuna "alla barese," tomatoes with mozzarella, extra virgin olive oil, and oregano, 1 small skillet for 2 people

SUNSET™ 20€
APERITIVE HE 1 alcoholic drink included, a full selection of "piccoli vizi," Barese-style raw ham, classic bruschetta, cherry tomatoes with mozzarella, extra virgin olive oil, and oregano, 1 frittatina per person

CAKE SERVICE: €2 PER PERSON;
CAKE: €30 PER KG;
BOTTLES AVAILABLE UPON REQUEST

