



**HÔTEL  
LOCARNO  
BAR**



# HÔTEL LOCARNO BAR

## BAR FOOD

**Phyllo dough prawns\***  
19 €

**Chicken n'chips\***  
20 €

**Mini Cheeseburger**  
19 €

**Eggplant croquettes,  
tomato sauce, basil,  
salted ricotta\***  
18 €

**Vegetable tempura,  
tabasco mayonnaise**  
19 €

**Finger food**  
12 €

**Raw vegetables selection**  
18 €

**A ham at a time**  
22 €

**Spanish platter of Pata Negra**  
25 €

**Hamburger Old Fashion**  
25 €

**Roasted octopus sandwich,  
lettuce heart,  
citrus unagi sauce\*\***  
25 €

**Raw salmon roll, avocado,  
lettuce, secret sauce,  
tempura prawns\***  
24 €

**Club sandwich Locarno  
masterpiece (25 min)**  
32 €

## SALADS

**Caesar salad**  
Grilled chicken, bacon, carrots,  
plums tomatoes and buffalo mozzarella  
24 €

**Domingo salad**  
Smoked salmon, avocado, carrots,  
plum tomatoes and buffalo mozzarella  
24 €



## DESSERT

**Classic Tiramisù**  
12 €

**Pina's tart**  
12 €

**NY Cheesecake**  
14 €

**Ice cream selection**  
14 €

**Fresh fruit plate**  
18 €

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## STARTERS

Raw amberjacks,  
falernum syrup, lime°  
25€

Scallops carpaccio, miso-mango,  
burned nori, balik pearls,  
raspberry powder°  
25€

Veal with  
tuna sauce  
25€

Dry aged  
beef Tataki,  
soy and sake  
30€

## PASTA

Mezze maniche all'Amatriciana  
24€

Arrabbiata 2.0  
24€

Raw zucchini spaghetti,  
avocado, basil and almonds  
22€

Pacchero cacio e pepe,  
guanciale, red prawns from  
Mazara del Vallo\*\*  
26€

Tagliolini with  
bottarga selection  
and lemon zest\*\*  
26€

## GRILL PASSION

Argentinian asado,  
chimichurri, aioli  
30€

Extra marbled  
beef fillet  
41€

Seabass, chicory  
and miso mayonnaise\*\*  
26€

Grilled  
fish°  
40€

Dear Customer, if you have food allergies or intolerances do not hesitate to ask for information about our food and our drinks. We will be happy to advise you in the best way.

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- \* Frozen products.
  - \*\* Internally blast freezed to keep the product healthy.
  - ° The fish destined to be consumed raw or practically raw has been subjected to preventive reclamation treatment (-20 ° C for 24 hours) in compliance with the regional law CE 853/2004 and the Ministerial Ordinance of 12/05/1992 to prevent the risk of Anisakis.
  - °° Products that are difficult to find or non-seasonal ones can be frozen.
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