

FUMO GRILL®

S T E A K H O U S E

Special offer 29€

Starter + Main or Main + Dessert

Parmesan aubergines

Pumpkin velouté, crunchy bread, nuts

Saumon gravlax style, lime, salad



« Single Main 24€ »

Angus beef "Tagliata" 200 gr

Onglet Angus 200 gr

Fillet of Royal sea bream

1 side your choice
French fries, polenta, salad



Tiramisu FUMO

Pavlova



Connect wifi

Fumo's Signatures

One side included

| | |
|--|-----|
| SIGNATURE CARPACCIO | 24€ |
| Beef fusion, japanese nori seaweed, rocket salad, burrata, croutons, truffle and mushrooms cream smoked Scamorza, rolled at the table | |
| SIGNATURE BURGER BLACK FUMO | 26€ |
| Beef, smoked scarmorza, caramelized onions, truffle cream, melted cheddar | |
| SIGNATURE TARTARE prepared at the table, 180gr | 38€ |
| Mediterranians aromes, italian olives, truffle caviar, egg yolk | |
| PLANCHA MIXTE GRILLE (for two people) | 59€ |
| Sirloin steak, chicken, lamb, spicy merguez sausage (two sides included) | |

STARTERS

To share...or not

| | |
|---|-----|
| BEEF TATAKI tuna mayonaise, capersv and olives | 12€ |
| SALMON Red Label , marinade in Gravlax style | 13€ |
| CARPACCIO beef fusion, japanese nori seaweed, rocket, boutargue Burrata cream, croutons | 16€ |
| MACKEREL half-cooked, balsamic marinade, red onions | 12€ |
| OCTOPUS with potatoes, italian olives, chimichurri sauce and olive oil | 16€ |
| THON TATAKI semi-cooked, served cold with lemongrass and sweet and sour sauce | 15€ |
| AUBERGINES Parmesan style | 12€ |

OUR DRY-AGED AND REGULAR MEAT

Weighed before cooking, macerated with extra-virgin olive oil, fleur de sel and black pepper, served with our sauces

1 side inclusive

| | | |
|--|---------|-----|
| SIRLOIN PRIME (4 to 6 weeks) | 250gr | 29€ |
| RIB STEAK dry-aged (4 à 6 semaines) | 280gr | 35€ |
| TENDERLOIN | 200gr | 38€ |
| PICANHA tender beef | 200gr | 33€ |
| LAMB'S RACKS slow cooking | 4 racks | 41€ |
| TARTARE Mediterranean aromes | 180gr | 31€ |
| ASADO low temperature Angus beef, charcoal finish, berbecue sauce | | 31€ |
| THIN STRIP of crispy chicken | | 23€ |
| OCTOPUS roasted at charcoal oven, smoked garlic and paprika | | 31€ |
| ROYAL SEA BREAM fillet style, snaké | | 24€ |
| FISH & CHIPS | | 21€ |
| LASAGNE with truffle, Angus beef, truffle and mushrooms cream | | 31€ |

MEATS TO SHARE (2/3 personnes)

Weighed before cooking, macerated with extra-virgin olive oil, fleur de sel and black pepper, served with our sauces

| | | |
|--------------------------|--------|------|
| FIorentina T-BONE | 1kg100 | 99€ |
| BEEF RIB | 1kg100 | 120€ |
| TOMAHAWK | 1kg100 | 110€ |

SIDES

Extra sides 4€

FRENCH FRIES crunchy, **GNOCCHI** gorgonzola, **PUREE** truffle polenta, **ROASTED POTATOES**, **BAKED POTATOES**, **GRILLED VEGETABLES**, **GREEN SALAD**

ALL OUR MEATS COMES FROM ITALY-FRANCE-EUROPE

BURGERS

1 side inclusive

| | | |
|-------------------------|--|-----|
| AMERICAN BURGER | beef, smoked scamorza, chicken, rosti potatoes, dried tomatoes, gherkins | 23€ |
| BURGER CHICKEN | thin strip of crispy chicken, fried onions | 23€ |
| VEGETABLE BURGER | aubergines, smoked cheese | 21€ |

KIDS MENU

| | |
|--|-----|
| Fish&Chips or Hamburger or fried chicken tenders | 15€ |
| Ice-cream (2 flavors), soft drink | |

SIGNATURE DESSERTS

| | |
|---|-----|
| PISTACCHIONE homemade biscuit, pistacchio ice-cream, dark chocolate rhum flambé | 13€ |
| NOCCIOLONE Piemont's hazelnuts cream, vanilla ice-cream | 13€ |

DESSERTS A LA MINUTE

| | |
|--|-----|
| PAVLOVA unstructured red fruits Pavlova, strawberry ice-cream | 11€ |
| TIRAMISU | 12€ |
| GLACE PISTACHE caramelized almonds, olive oil | 11€ |
| LEMON PIE meringue | 11€ |

All the prices are in euros, and they include the service