



MENU

Welcome to 53 and thank you for choosing us.

Our journey through food starts with some small bites served in tapas style or petiscos (portions that evoke our travels in Spain and Portugal) and takes you to one of our Tasting Menus.

Beside the food, at 53 you can find passionate people, stories, wines from small producers, artisanal beers, and spirits.

Whether you are here for an aperitivo, to drink something while you listen to music or to whomever you are with, to dine or simply to unwind, you are definitely in the right place.

If you have any doubts, we are here for you.

Taste, Travel, Tell.

SMALL BITES

Our patatas bravas revisited	u.3
Octopus taco, potato, paprika and octopus water mayonnaise	u.4
Tempura salted cod and yuzu kosho	u.5
Dumplings with oxtail stew, pecorino cheese and angostura bitters	u.4
Artisan mortadella and homemade focaccia	5
Prosciutto crudo di parma DOP "adARTE" reserve, 24 months minimum aging and homemade focaccia	6
Navarra tomato and Roscioli rustic bread with Maldon salt, black pepper, basil and Alta Sabina Agamennone olive oil	4

BITES

Artichokes alla Giudia, Matcha tea, anchovies and aioli	8
Upstream teriyaki flambé salmon, beetroot, Granny Smith apple and Kefir	12
63degC soft egg, artichoke thistle, Bruno cheese and fine black truffle	14

DRINK PAIRINGS

Artisanal meats board: prosciutto crudo, mortadella, salame strolghino, prosciutto cocido, black pig pork neck	16
Italian and French cheese board	16
Smoked salmon upstream, citrus fruits and homemade focaccia	9
Cantabric anchovies, Normandy demisel butter, three-citrus pan brioche	14

Antico Forno Roscioli Bread Basket and homemade focaccia: 2 - Microfiltered water 75 cl: 2

*All prices are shown in euros (€).

PASTE

Carbonara with Spaghettone di Benedetto Cavalieri pasta	14
Agnolotti del Plin filled with amatriciana sauce, served inside a napkin	14
Cacio & pepe tonnarelli pasta in a creamy smoked eel broth, lemon zest and bottarga	16

DESSERT

Mousse with fava bean, white chocolate and lime	7
Tiramisu maison	7

SHORT TRIP

Our patatas bravas revisited

The dumplings with oxtail stew, pecorino cheese and angostur bitters

Agnolotti del Plin filled with amatriciana sauce, served inside a napkin

63degC soft egg, artichoke thistle, Bruno cheese and fine black truffle

35

CHEF'S ROUTE

Navarra tomato and Roscioli rustic bread with maldon salt, black pepper, basil and Alta Sabina Agamennone olive oil

Three tempura salted cod and yuzu kosho

An octopus taco, potato, paprika and its mayonnaise

Cacio & pepe tonnarelli pasta in a creamy smoked eel broth, lemon zest and bottarga

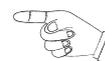
Upstream teriyaki flambé salmon, beetroot, Granny Smith apple and Kefir

50

In order to maximize the culinary experience, participation by the entire table is required for the tasting menus

If you have or anyone at your table has an allergy or a food intolerance, please inform our staff immediately.

Thank you.





MENU

We inform our customers that our plates may contain, as substitutes or traces, some allergens as indicated below. We have a list of allergens for all the products we serve, which is constantly updated and shared with the staff so they can answer any questions and avoid any unwanted allergic reactions.

53 Untitled does not guarantee possible presence of potential allergens.

List of allergens as listed in Annex II to Regulation (EU) No. 1169/2011:

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: a. wheat-based glucose syrups including dextrose ('); b. wheat-based maltodextrins ('); c. glucose syrups based on barley; d. cereals used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.
2. Crustaceans and products thereof.
3. Eggs and products thereof.
4. Fish and products thereof, except: a. fish gelatine used as carrier for vitamin or carotenoid preparations; b. fish gelatine or Isinglass used as fining agent in beer and wine.
5. Peanuts and products thereof.
6. Soybeans and products thereof, except: a. fully refined soybean oil and fat ('); b. natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, natural D-alpha tocopherol succinate from soybean sources; c. vegetable oils derived phytosterols and phytosterol esters from soybean sources; d. plant stanol ester produced from vegetable oil sterols from soybean sources.
7. Milk and products thereof (including lactose), except: a. whey used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages; b. lactitol.
8. Nuts, i.e. almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts and Queensland nuts, and products thereof, except nuts used for making distillates or ethyl alcohol of agricultural origin for spirit drinks and other alcoholic beverages.
9. Celery and products thereof.
10. Mustard and products thereof.
11. Sesame seeds and products thereof.
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂ (As sulphur dioxide and sulphites are additives, they must be listed by their functional classes followed by their names, e.g. Preservative: Sulphur dioxide. It is not sufficient to label just the E number)
13. Lupin and products thereof.
14. Molluscs and products thereof.

(') And products thereof, insofar as the process that they have undergone is not likely to increase the level of allergenicity assessed by the EFSA for the relevant product from which they originated.

The fish to be consumed raw or close to raw has undergone blast chilling as per the requirements in Regulation (EU) 853/2004 – Annex III Section VIII, Chapter 3, Letter D, Item 3.

Some foods may have been frozen in a blast chiller.

