



Le Petit
MURAT
COCKTAILS & DINING

Snack Menu

Disponibile tutti i giorni dalle 12.30 alle 17.00

Available from 12.30 pm to 5.00 pm

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|--|----|
| Club Sandwich con pollo, bacon, maionese, insalata, pomodoro e uova
<i>Club Sandwich with chicken, bacon, mayo, salad, tomatoes and eggs</i>
(1,3,8,9,12) | 28 |
| Caesar Salad con gamberi, pomodori, scaglie di parmigiano e salsa yogurt
<i>Caesar Salad with prawns, tomatoes, parmesan flakes, yogurt sauce</i>
(1,2,7,9,12) | 30 |
| Culatello nostrano, burrata di bufala, misticanza
<i>Culatello ham, buffalo burrata cheese, mixed salad</i>
(7,9,12) | 26 |
| Roll di astice, mayo, limone e insalata
<i>Lobster roll, mayo, lemon and salad</i>
(1,2,7,9,12) | 34 |
| ✓ Fiori di zucca ripieno di ricotta e basilico e gazpacho di pomodoro
<i>Deep fried zucchini flowers stuffed with ricotta cheese, basil and tomato gazpacho</i>
(1,6,7,9,12) | 22 |
| ✓ Insalata Caprese con mozzarella di bufala e pomodoro Sorrento
<i>Caprese salad with buffalo mozzarella cheese and tomato from Sorrento</i>
(7,9,12) | 22 |
| Insalata di tonno, rucola, pomodorini, olive taggiasche e cipolla rossa di Tropea
<i>Tuna salad, arugula, cherry tomatoes, Taggia's black olive and red onion</i>
(4,9,12) | 26 |

Pokè di riso basmati, salmone affumicato, cetriolini, avocado, mais, asparagi, semi di sesamo <i>Rice pokè, smoked salmon, gherkins, avocado, corn, asparagus, sesame seeds</i> (4,8,9,12)	28
✓ Insalata di pere e noci, scaglie di Provolone del Monaco e riduzione di aceto balsamico <i>Pear&walnut salad, Provolone cheese flakes, balsamic vinegar</i> (7,8,9,12)	26
✓ Trilogia di pomodori, avocado e salsa alle erbe <i>Three variety of tomato, avocado and aromatic herbs sauce</i> (9,12)	24
Tagliata di frutta di stagione <i>Cuts of seasonal fruits</i>	18
Delizia al limone <i>Lemon delight</i> (1,3,7,8,12)	14
Tiramisù (1,3,7,8,9,12)	14
Gelati e sorbetti <i>Homemade ice cream & sorbets</i> (3,7,8,12)	12

✓ Per vegetariani / For vegetarian

* Prodotti freschi di origine animale che possono essere sottoposti
ad abbattimento rapido di temperatura

*Fresh products of animal origin that can be subjected
with rapid temperature reduction*

Allergeni / Allergens

1 - Glutine - <i>Gluten</i>	8 - Frutta a guscio - <i>Dried fruit</i>
2 - Crostacei - <i>Shellfish</i>	9 - Sedano - <i>Celery</i>
3 - Uova - <i>Eggs</i>	10 - Senape - <i>Mustard</i>
4 - Pesce - <i>Fish</i>	11 - Sesamo - <i>Sesame</i>
5 - Arachidi - <i>Peanuts</i>	12 - Solfiti - <i>Sulfites</i>
6 - Soia - <i>Soy</i>	13 - Lupini - <i>Lupins</i>
7 - Latte - <i>Milk</i>	14 - Molluschi - <i>Molluscs</i>

Evening Food Menu

Disponibile tutti i giorni dalle 18.00 alle 21.00

Available from 6.00 pm to 9.00 pm

Selezione di caviale Beluga o Asetra o Imperial <i>Beluga or Asetra or Imperial caviar selection</i> (1,3,4,9,12)	30 gr - 200 /90/90 10 gr - 70 /35/35
Selezione di ostriche Gillardeau (3 pz) <i>Gillardeau oysters selection (3 pieces)</i> (12)	24
Alici fritte ripiene di provola e basilico su salsa al pomodoro e pesto di basilico <i>Deep fried anchovie stuffed with provola cheese and basili on tomato sace and basil pesto</i> (1,4,7,8,9,12)	28
Gambero rosso di Mazara del Vallo, burrata, sfusato amalfitano e crumble al cacao salato <i>Mazara's red prawn, burrata cheese, amalfi lemon and salty cocoa crumble</i> (1,2,7,8,9,12)	40
Scampi e fois-gras con mela annurca <i>Langustines and fois-gras with annurca apple</i> (2,9,12)	36
Tartare di manzo, nocciola di Giffoni, pomodoro confit e spuma al parmigiano <i>Beef tartare, Giffoni's hazelnut, tomato confit and parmesan foam</i> (7,8,9,12)	32

Tagliere di salumi e formaggi locali (per 2 persone) <i>Cuts of local meat&cheese (for 2 people)</i> (1,7,8,9,12)	60
Tris del giorno a cura del nostro Chef <i>Daily special by our Chef</i> Per allergeni e intolleranze alimentari rivolgersi al personale in servizio <i>For food allergens and intolerances, contact the staff on duty</i>	26
✓ Verdure alla griglia con tofu <i>Grilled vegetables and tofu</i> (9,12)	24
Tagliata di frutta di stagione <i>Cuts of seasonal fruits</i>	18
Crema caramello (1,3,7,8,12)	16
Cioccolato fondente, namelaka al lampone <i>Dark chocolate and namelaka raspberry</i> (1,3,7,8,12)	16
Gelati e sorbetti <i>Homemade ice cream & sorbets</i> (3,7,8,12)	14

2024 SIGNATURE COCKTAILS



Nunca Pisco 22

ingredients

- Pisco
- Raspberries & Basil Syrup
- Lemon
- Soda



Janara's Brew 22

ingredients

- Vodka
- Honey & Thyme
- Lemon
- Soda

Blondie Mary 20

ingredients

- Tequila
- Brancamenta
- Yellow tomato
& Rosemary shrub
- Lemon





Rien Ne Va Plus 20

ingredients (7)

- Bourbon
- Red bitter
- Red vermouth
- Sage
- Butter fat washed cocktail

Murat Mon Amour 22

ingredients (12)

- Italicus
- Ruby port
- Rose liquor
- Prosecco





Martini Aglio&Olio 20

ingredients

- Gin
- Dry vermouth
- Garlic olive oil
- Parsley

Vervein Smash 20

ingredients

- Verven gin infused
- Green chartreuse
- Lemon
- Sugar syrup





Colonnello 22

- ingredients (7)*
- Clarified whiskey
 - Crème de menthe white
 - Crème de cocoa white

Magritte 24

- ingredients*
- Cognac
 - Peated whiskey
 - Absinthe
 - Lavander syrup



Spritz Cocktails

Your favourite choice of classic Spritz

18

IBA Cocktails

Your favourite choice of any other IBA Cocktails

20

Virgin Cocktails

Basil Breeze <i>(non-alcoholic gin, raspberries&basil syrup, lemon, soda)</i>	18
Golden Hour <i>(honey&thyme, lemon, soda)</i>	16
Virgin Mojito <i>(lime, mint, sugar syrup, ginger ale)</i>	16
Shirley Temple <i>(granadine, ginger ale)</i>	16

Vermouth & Aperitifs

Vermouth del Professore (white & red)	10
Punt e Mes	8
Noilly Prat	8
Cocchi Dopo Teatro	10
Martini White / Red / Dry	8
Pastis	8
Ricard	8
Pernod	8
Aperol	8
Campari	8

Gin

Amalfi Gin	20
Vesuvius	20
Gin Onde	20
Malfy Gin	18
Ginepraio	22
Tonka Gin	25
Gin Mare	20
Hendrick's	20
Monkey 47	22
Tanqueray Ten	20
Martin Miller	22
Canaima	20
Bosque Alta Montagna	22
Stranger & Sons	22

Vodka

Vulcanica Siciliana	22
Koskenkorva	20
Belvedere	22
Grey Goose	22
Ketel One	20
Stoli Elite	22
Tito's	20
Beluga	22

Tequila & Mezcal

Mezcal Casamigos	18
Del Maguey Vida Mezcal	18
Patron Anejo	18
Patron Silver	16
Patron Reposado	16
La Dama	18
Casamigos Blanco	18
Clase Azul Reposado	60

Rum

Diplomatico - Venezuela	16
El Dorado 12 y.o. - Dominicana	16
Matuzalem Gran Reserva 15 y.o. - Cuba	16
Zacapa XO - Guatemala	24
Vieux Agricole j.Bally 7 y.o. - Martinique	16
Don Papa - Philippines	16
Clement - Martinique	18

Whiskey

Chivas Regal 12 y.o.	18
Cardhu 18 y.o.	20
Glenfiddich 12 y.o.	20
Glenlivet 12 y.o.	24
Johnny Walker Blue Label	30
Johnny Walker Gold Label	22
Caol Ila 12 y.o.	22
Lagavulin 16 y.o.	25
Laphroaig 10 y.o.	20
Macallan	24
Oban 14 y.o.	22
Talisker 10 y.o.	22
Knob Kreek Bourbon	22
Makers Mark Bourbon	20
Bulleit Bourbon	20
Bulleit Rye	20
Whistlerpig Rye	22
Canadian Club	16
Nikka	22
Hibiki	24
Muja	28

Porto & Sherry

Graham's 30 y.o.	26
Sandeman Ruby Port	16
Sandeman White Port	16
Nectar Pedro Ximenez Sherry	16
Tio Pepe	16

Bas Armagnac

Janneau XO	24
Bas Armagnac Dartigalongue '00	20
Le Carrè des Fantôme	22

Cognac

Courvoisier VSOP	20
Courvoisier XO	26
Frapin Cigar Blend	20
Remy Martin VSOP	20
Remy Martin XO	30
Hennessy XO	30
Martell VSOP	30

Brandy

Cardenal Mendoza	18
Carlos I	18
Vecchia Romagna	16
Stock 84	16

Calvados

Calvados Selection Morin	10
Domaine Dupont Reserve	14

Grappe & Acquavite

Berta Roccanivo	24
Prime Uva Bianca	16
Sassicaia Poli	26
Berta Tre Soli Tre	24
Berta Bric del Gaian	24

Italian Liqueur

Limoncello	8
Finocchietto (<i>fennel</i>)	8
Mandarinetto (<i>tangerine</i>)	8
Liquirizia (<i>licorice</i>)	8
Mirto Zedda Piras (<i>myrtle</i>)	8

Bitter

Averna	8
Jefferson	10
Cynar	8
Amaro del Capo	8
Fernet Branca	8
Brancamenta	8
Jagermeister	8
Montenegro	8
Unicum	8

Beer

Corona	8
Heineken	8
Nastro Azzurro	8
Tourtel non-alcoholic	7
Syrentum Artigianale	12

Soft Drink

Coca Cola / Coca Cola Zero	7
Sprite	7
Fanta Orange	7
Lemonsoda	6
Red Bitter / White Bitter / Crodino	6
Schweppes Tonic Water	6
Cedrata Tassoni	6
Fever Tree Tonic / Soda / Ginger Beer / Ginger Ale	7
Ice Tea (lemon / peach)	7
Still / sparkling water	6
Fresh fruit juice (lemon / orange)	8

Coffee

Espresso	5
Cappuccino	7
American coffee	5
Double espresso	7

Damman Tea Room

An old company founded on tradition.

Spring is the most favorable period for selecting the best qualities of tea and the processing of the chosen leaves allows for perfect colors and aromas

Damman Tea

<i>breakfast black tea</i>	8
<i>earl grey black tea</i>	8
<i>gunpowder green tea</i>	8
<i>jasmin green tea</i>	8
<i>miss damman green tea</i>	8
<i>passion de fleurs white tea</i>	8
<i>4 fruit rouges black tea</i>	8
<i>ceylan theine-free</i>	8

Damman Infused

<i>chamomile</i>	8
<i>verbena</i>	8
<i>lime tillelul</i>	8
<i>peppermint</i>	8

Bar Wine List



Sparklings wines

Champagne Brut Reserve 25 / 120

Palmer & Co.

Champagne Extra Brut 28 / 130

Gosset

Franciacorta Brut 16 / 80

SoloUva

Metodo Classico Rosè 16 / 80

Marcalberto

White wines

Fiano di Avellino DOCG '22 15 / 70

Rocca del Principe

Chablis '22 18 / 85

Louis Moreau

Rosè wines

Cotè de Provence La Vie en Rose '22 15 / 70

Chateau Roubine

Red wines

Aglianico Irpinia DOC '18 15 / 70

Contrade di Taurasi

Bolgheri Rosso DOC '22 18 / 85

Michele Salta

Bar Wine List

Champagne by the bottle

Dom Perignon Vintage Brut '13 <i>Moët&Chandon</i>	420
Gran Gran Cuvée Brut <i>Krug</i>	390
Blanc de Blancs Brut <i>Ruinart</i>	210
Blanc de Blancs Brut <i>Palmer & Co.</i>	150
Special Cuvée Brut <i>Bollinger</i>	150
Blanc de Noir Vieilles Vignes Extra Brut <i>Pinot-Chavauchet</i>	135
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Rosè Brut <i>Ruinart</i>	230
Grand Rosè Brut <i>Gosset</i>	190
Rosè Solera Brut <i>Palmer & Co.</i>	150