

BVLGARI

BAR

THE BAR FOOD MENU



Tutti I prezzi sono in JPY e inclusi di 10 % tasse e 15% di servizio
All prices are in JPY and inclusive of 10 % tax and 15% service charge

I piatti del menu e i prezzi sono soggetti a variazioni in base alla stagionalità e alla disponibilità
Menu items and prices are subject to change according to seasonality and availability

SMALL BITES

-From 12:00 to 23:00-

Pasta fritta	2,500
<i>Fried pasta</i> (D) (G) (V)	
Parmigiano Reggiano “Vacche Rosse”	2,250
<i>Parmesan cheese “Red cows”</i> (D) (V) (GF)	
Pane, burro e acciughe	2,450
<i>Bread, butter and anchovies</i> (D) (G)	
Calamaretti fritti	2,950
<i>Fried baby squids</i> (D) (G) (LS)	
Prosciutto Joselito Gran Reserva	3,800
<i>Gran Reserva Joselito Ham</i> (GF) (DF)	
Focaccina con pomodoro, parmigiano e basilico	2,200
<i>Focaccia with tomato, parmesan cheese and basil</i> (D) (G) (V)	
Focaccina con zucchine, patate e menta	2,550
<i>Focaccia with zucchini, potatoes and mint</i> (G) (V)	
Focaccina con burrata, acciughe e limone	2,750
<i>Focaccia with burrata, anchovies and lemon</i> (D) (G)	
Mozzarella di bufala campana	3,200
<i>Buffalo mozzarella from Campania region</i> (D) (V) (GF)	

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INSALATE

-From 12:00 to 21:00-

Insalata di pollo e pancetta <i>Chicken salad with bacon</i> (D) (G)	3,600
Insalata verde mista <i>Mixed green salad</i> (VG) (GF) (DF)	3,200
Insalata di tonno con pomodoro e capperi <i>Tuna salad with tomatoes and capers</i> (GF) (DF)	4,200
Salmone affumicato biologico <i>Bio smoked salmon</i> (D) (S)	5,200
Burrata con pomodoro e basilico <i>Burrata with tomatoes and basil</i> (D) (V) (GF)	3,700

CAVIALE

CAVIAR

Beluga 50gr (G) (D)	74,000
Oscietra 30gr (G) (D)	30,000
Kristal 30gr (G) (D)	28,000

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A LA CARTE - IL BAR

-From 12:00 to 21:00-

Tagliere di affettati <i>Cold cut cured meat board</i> (GF) (DF)	4,600
Tagliere di formaggi <i>Italian cured cheese board</i> (D) (V) (GF)	4,800
Focaccia con pomodoro, parmigiano e basilico <i>Focaccia with tomato, parmesan cheese and basil</i> (D) (G) (V)	3,800
Focaccia con zucchine, patate e menta <i>Focaccia with zucchini, potatoes and mint</i> (G) (V)	4,200
Focaccia con burrata, acciughe e limone <i>Focaccia with burrata, anchovies and lemon</i> (D) (G)	4,800
Carpaccio di ricciola con pomodoro, olive e capperi <i>Amberjack carpaccio with tomato, olives and capers</i> (LS) (GF) (DF)	3,850
Rigatoni alla carbonara <i>Rigatoni pasta with carbonara sauce</i> (D) (G)	4,200
Spaghetti e pomodoro <i>Spaghetti and tomato</i> (D) (G) (V)	3,700

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<p>Tagliata di filetto Wagyu con morbido di patate e asparagi <i>Sliced wagyu tenderloin with potatoes and asparagus</i> (LS) (GF) (DF)</p>	9,200
<p>Merluzzo al forno con patate arrostate e peperoni <i>Baked codfish, roasted potatoes and bell pepper</i> (LS) (GF) (DF)</p>	8,700
<p>Toast con prosciutto e asiago <i>Ham and asiago cheese toast served with fried potatoes</i> (D) (G)</p>	2,650
<p>Hamburger di wagyu con patate fritte <i>Wagyu burger served with fried potatoes</i> (D) (G) (N)</p>	4,500
<p>Hamburger vegetariano con patate fritte <i>Vegetarian burger served with fried potatoes</i> (D) (G) (V) (N)</p>	3,800

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-From 12:00 to 21:00-

La Bomba è il nuovo street food italiano. Affonda le sue radici nella tradizione popolare ma si trasforma in uno spuntino gastronomico, rimanendo semplice nella sua creazione ma complesso e raffinato nel suo sapore e nella sua preparazione.

The Bomba is the new Italian street food. It roots in popular tradition but turns into a gastronomic snack, remaining simple in its creation but complex and refined in its flavor and preparation.

Bomba con mozzarella di bufala, prosciutto e basilico <i>Bomba with buffalo mozzarella, prosciutto and basil</i> (D) (G) (V)	2,800
Bomba con vitello, misticanza e salsa tonnata <i>Bomba with tuna, misticanza salad and tuna sauce</i> (D) (G)	3,100
Bomba con avocado e salmone <i>Bomba with avocado and salmon</i> (D) (G) (S)	3,100

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DESSERTS

-From 12:00 to 23:00-

Tiramisù (D)(G) <i>Tiramisu</i>	2,800
Pandolce con gelato alla nocciola e salsa al caramello <i>Pandolce hazelnut, ice cream and caramel</i> (D) (G) (N)	2,650
Tagliata di frutta fresca <i>Sliced fruits platter</i> (VG) (LS)	3,000
Bomba con gelato al pistacchio <i>Sweet Bomba with pistachio ice cream</i> (D) (G) (N)	2,450
Bomba con crema calda alla vaniglia <i>Warm sweet Bomba with vanilla cream</i> (D) (G)	2,450
Gelati e sorbetti <i>Ice cream and sorbet. Choice of three: Vanilla, chocolate, pistachio, lemon and basil, strawberry</i> (VG) (D) (N)	2,600

BVLGARI IL CIOCCOLATO

-From 12:00 to 23:00-

3 monoporzioni <i>3 pieces</i> (A) (G) (D) (N)	4,450
5 monoporzioni <i>5 pieces</i> (A) (G) (D) (N)	7,500
10 monoporzioni <i>10 pieces</i> (A) (G) (D) (N)	15,400

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LA PASTICCERIA – NIKO ROMITO

3,500

-From 12:00 to 23:00-

Babà, crema chantilly e aranci

Baba, vanilla chantilly and Japanese orange (D)(G) (LS) (A)

Cannoncino alla vaniglia

Caramelized puff pastry and vanilla cream (D)(G)

Profiteroles

Traditional dessert, filled with a light vanilla cream, glazed with chocolate (D) (G) (N)

Mimosa

Sponge cake, strega liqueur and lemon cream (D) (G) (N) (A)

Cheesecake

White chocolate, whipped ganache and raspberries (D) (G) (N)

Tartelletta di frutta stagionale

Seasonal Fruit Tart (D) (G) (N) (LS)

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