WELCOME TO THE JUNGLE

KONG
EXPERIENCE

REGULATIONS

1. APPROPRIATE BEHAVIOR

We kindly ask for respect towards other guests and appropriate behavior to maintain a pleasant atmosphere.

2. RESPONSIBLE CONSUMPTION

Enjoy your drinks responsibly. Our staff may limit consumption to ensure everyone's safety.

3. NON-ADJUSTABLE MUSIC

Our music selection is part of the experience—we trust you'll appreciate it.

4. PROPER USE OF RESTROOMS

Restrooms are for personal use only. Any other usage is prohibited.

5. LIMITED CAPACITY

The venue has a limited capacity. To ensure comfort and safety for everyone, we cannot exceed this limit.

6. COMPLAINT MANAGEMENT

Please inform us immediately of any issues—we will do our best to address them or provide an explanation.

7. YOUR WELL-BEING

Your happiness is our priority. We aim to provide you with an enjoyable experience.

8. INTOLERANCES AND ALLERGIES

Let our staff know about any dietary needs to ensure a safe service.

9. COVER AND CONSUMPTION

There's no cover charge, but table seating requires a mandatory purchase.

10. HAVE FUN!

We're here to offer you a carefree and delightful moment—enjoy the experience!

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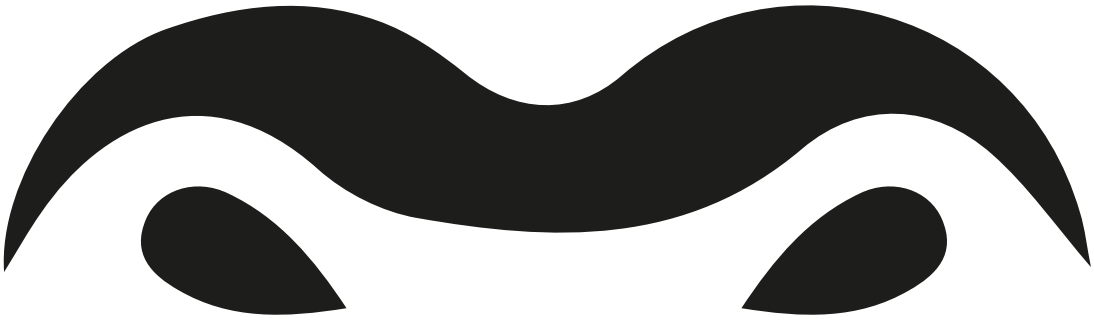
THE SECRET OF KONG LIES IN THE DARKEST PART OF THE JUNGLE, WHERE MYSTERY SURROUNDS THOSE WHO DARE TO VENTURE IN!

Born to be Wild is the essence of our venue: a bold and mysterious menu designed to satisfy every palate.

Discover delicate dishes that evoke primal flavors and take you on a unique sensory journey.



DINNER

CONTINENTAL PLATTER 28
Selection of cured meats and cheeses served with flatbread topped with olive oil and oregano, and flower honey.
Recommended for 2 people.

OCEAN PLATTER 30
Selection of smoked fish served with flatbread topped with olive oil and oregano.
Salmon pastrami, Albacore tuna, swordfish, Gravad Lax (salmon with dill and pepper), red lumpfish roe.
Recommended for 2 people.

SAFARI TARTARE 16
120g beef, capers, olives, anchovies, spring onion, sriracha sauce, taleggio fondue.

APNEA TARTARE 16
100g shrimp, lime mayonnaise, oil, pepper, lemon zest, stracciatella cream.

CHICKEN SALAD 10
Caesar salad with chicken breaded in cornflakes, romaine lettuce, toasted focaccia, tartar sauce.

POTATO GNOCCO 13
Stuffed with brie, served with gorgonzola fondue and speck.

EGG TAGLIOLINO 16
With butter, Cantabrian anchovies, lemon zest, and breadcrumbs.

RIB EYE OF BEEF 20
With roasted potatoes, aromatic rosemary oil, and Maldon salt.

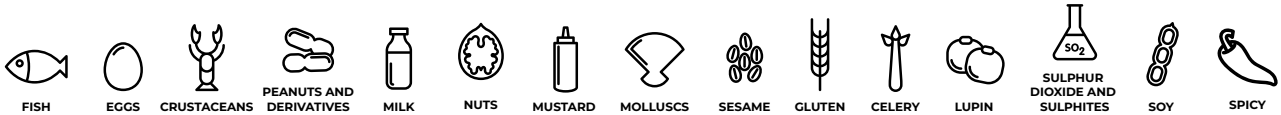
OCTOPUS TENTACLE 18
With mashed potatoes and olive tapenade.

DESSERT

BROWNIE 6
Chocolate brownie with vanilla ice cream.

TIRAMISÙ 6
Mascarpone, savoiardi, cocoa powder, and Santa Cruz coffee.

ALLERGENS



(v): Raw material subjected to freezing process within the establishment (-20 degrees).

(g): The following dishes contain or may contain gluten.

(#): The fish intended to be consumed raw or nearly raw has undergone a preventive treatment in compliance with the provisions of Regulation (EC) No. 853/2004, Annex III, Section VIII, Chapter 3, Letter D, Point 3.

(*): Some products may be frozen at source or used frozen to ensure quality and availability.

COVER CHARGE
2,50

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