

CACTUS
MILANO

Cactus Milano celebrates authenticity and sustainability with dishes that combine ethics and pleasure, showcasing fresh fish alongside vegan and vegetarian options. Under the guidance of chef Alessio Sebastiani, every ingredient reflects a respect for the earth, transforming flavour into an innovative and harmonious experience.

Enjoy your meal!

IN-SIDES

GUACAMOLE ¹

Served with carasau bread chips

CHICKPEA HUMMUS ^{6,11}

MASHED POTATOES

(+ truffle) (+ black garlic) (+ smoked)

SAUTÉED POTATOES AND CARDONCELLI MUSHROOMS ⁷

New potatoes | Cardoncelli mushrooms | Crème fraîche | Chives

MIXED SALAD

Baby leaf salad | Raw seasonal vegetables

TOMATO AND PEACH SALAD

Different varieties of tomato | Tabacchiera peaches for the barbecue | Balsamic vinegar dressing | Basil | Spring onion

MINI CACTUS GARDEN

15 types of seasonal vegetables, prepared in different ways and with different textures

GRILLED ARTICHOKE ^{1,3,7}

Crispy wholemeal focaccia | Artichoke mayonnaise | Pecorino

BRIOCHE BREAD WITH ASPARAGUS PRESERVED IN OIL ^{1,3,4,7}

Sheep's milk ricotta | Asparagus in oil | Local anchovies

VEGETABLES

€14

TOMATO PANZANELLA ¹

€15

Bread | Tomato | Cucumber | Sweet-and-sour onion

€13

€12

PEPPER CARPACCIO ⁴

€20

Pepper | Watermelon | Local anchovies | Mint dressing | Lime

€13

COURGETTE FLOWERS ^{1,3,7}

€16

Trombetta courgette cream | Ricotta | Carrot ketchup

€12

AUBERGINE PARMIGIANA ⁷

€19

Aubergines | Tomatoes | Fior di latte mozzarella | 24-month-aged Parmigiano from red-cow's milk | Vegetable mince made from pulses

€16

BUFALA AND THE SUN ⁷

€20

Campania Buffalo Mozzarella PDO | Tomatoes of varying textures | Basil granita

€12

THE CACTUS GARDEN IN SUMMER

€19

15 types of seasonal vegetables, prepared in different ways and with different textures

€18

BABAGANOUSH & TZATZIKI ^{7,8}

€18

BBQ aubergine | Pickled gherkins | Caramelised onion | Fresh oregano | Toasted hazelnuts | Greek yoghurt

€18

GRAIN

LEMON AND SEA URCHIN RISOTTO ^{4,7}	€24	RAVIOLI CULURGIONES ^{1,7}	€24
San Massimo Carnaroli Riserva rice Lemon Mediterranean sea urchins Parsley		Sardinian culurgiones Potatoes Mint Pecorino Courgettes Tomatoes	
CHILLED SPAGHETTI WITH YELLOW TOMATOES ^{1,8}	€22	POTATO GNOCCHETTI WITH MIXED FISH AND BISQUE ^{4,6}	€24
Gragnano spaghetti Yellow tomato cuolis Basil Lemon Stracciatella		Potatoes Red mullet Mussels Clams Squid Bisque	
TROCCOLI WITH REAL CLAMS ^{1,4}	€24	FUSILLO AOP ¹	€20
Troccoli made from semolina flour Super veraci clams Bottarga Sun-dried tomatoes		Wholemeal Fusillo from Gragnano Garlic Extra virgin olive oil Chilli	
		<i>Bottarga option*</i>	

FISH

RAW

YELLOWTAIL CEVICHE WITH PEACHES, WHITE SWEETCORN AND PLANTAIN CRISPS ⁴	€26
TARTARE OF THE DAY'S CATCH	€24/€26
Please ask our staff for more information about the product, the sauce and the side dishes.	
TUNA SASHIMI, MISO, PLUMS AND GRAVY ^{4,6}	€24
AMELIE XO OYSTERS - Size 2 ^{1,7}	
Serve with homemade brioche Shallot vinegar Hollandaise sauce	3 pz €17 4pz €20
FUENTES TUNA BELLY, CANTALOUPE MELON AND TERIYAKI SAUCE ^{4,6}	€28

COOKED

SALMON TATAKI ^{4,6,7,8,12}	€25
Sautéed escarole Miso sauce Champagne	
ROASTED MEDITERRANEAN OCTOPUS ⁴	€28
Crusco pepper cream Salicornia Yellow melon	
HUMPED SNAPPER SCALOPPIINA, PIZZAIOLA-STYLE ⁴	€30
A SLICE OF THE CATCH OF THE DAY WITH A SIDE OF VEGETABLES OR POTATOES	€30
ROCK MULLET, ALMOND CREAM, SWEET GARLIC SAUCE SNAP PEAS ^{4,6}	€30

TASTING MENU

PESCETARIAN €95

TOMATO PANZANELLA

FUENTES TUNA BELLY, CANTALOUPE
MELON AND TERIYAKI SAUCE

YELLOWTAIL CEVICHE WITH PEACHES, WHITE
SWEETCORN AND PLANTAIN CRISPS

TUNA SASHIMI, MISO, PLUMS AND GRAVY

POTATO GNOCCHETTI WITH MIXED FISH AND BISQUE

LEMON AND SEA URCHIN RISOTTO

HUMPED SNAPPER SCALOPPIINA, PIZZAIOLA-
STYLE

DESSERT

COCCOLAMI

VEGETARIAN €85

TOMATO PANZANELLA

GRILLED ARTICHOKE

BABAGANOUSH & TZATZIKI

BUFALA AND THE SUN

RAVIOLO CULURGIONES

CHILLED SPAGHETTI WITH YELLOW TOMATOES

AUBERGINE PARMIGIANA

DESSERT PAN Y TOMATE

REALISTIC CHERRY TOMATOES, TOMATO CHUTNEY,
BREAD ICE CREAM AND EXTRA VIRGIN OLIVE OIL

WINE PAIRING €40 – 4 GLASSES

Included: Service charge, microfiltered water, homemade bread made with sourdough starter and stone-ground flour, organic olive oil from the Apulia-based farm 'ORIS EVO'.

DESSERT €10

COCCOLAMI DESSERT ^{6,8}

REALISTIC COCONUT WITH AN EXOTIC MANGO & PASSION FRUIT CENTRE, DARK CHOCOLATE

LEMON DESSERT ^{6,8}

REALISTIC LEMON WITH ALMOND CAKE AND BASIL CREAM

PAN Y TOMATE DESSERT ^{1,7}

REALISTIC CHERRY TOMATOES, TOMATO CHUTNEY, BREAD AND EXTRA VIRGIN OLIVE OIL ICE CREAM

CLASSIC TIRAMISU DESSERT ^{1,3,7}

MILLE-FEUILLE DESSERT WITH SEASONAL FRUIT ^{1,3,6,7,8}

TRADITIONAL CREAM ICE CREAM WITH CRUNCHY TOPPINGS AND A CHOICE OF SAUCES ^{3,7,12}

Cover charge €3.50: Microfiltered water, homemade bread made with sourdough starter and stone-ground flour, organic olive oil from Puglia produced by the "ORIS EVO" farm.

*ALLERGENS: 1. Cereals containing gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soya 7. Milk and milk-based products
8. Nuts 9. Celery 10. Mustard 11. Sesame 12. Sulphur dioxide 13. Lupins 14. Molluscs*

