



ALEPH  ROME  
HOTEL

 ORGANICS  
by Red Bull®  
Sky  
Garden

R O M A

@ALEPH ROME HOTEL, CURIO COLLECTION BY HILTON

CURIO  
COLLECTION  
BY HILTON™



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Dear Guests,  
Welcome to Organics Sky Garden Rome.

We hope your experience here reflects the passion  
and care that went into every aspect of its creation.

In a beautiful space, we invite you to relax, enjoy,  
celebrate and indulge while our talented and dedicated team  
makes you feel welcome and at home.

This menu was created by combining imaginative and progressive  
mixology with fine dining in the name of sustainability.

The future is in our hands.

Salute!



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ORGANICS  
by Red Bull

# Sky Garden

R O M A

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## BITES&BAR

DALLE 18:00 ALLE 22:30

FROM 6PM TO 10.30PM

### OYSTERS SELECTION

Ostrica fine de claire "cada uno" 🍷🍽️

*Fine de claire Oyster "each one"*

€ 4

Ostrica fine benic "cada uno" 🍷🍽️

*Benic fine Oyster "each one"*

€ 6

Ostrica belon du belon "cada uno" 🍷🍽️

*Belon du belon oyster "each one"*

€ 8

### DAL MARE

Caponata di melanzane con polpo all'insalata 🍷🍽️

*Eggplant caponata with octopus salad*

€ 18

Fritturina di calamari e gamberetti con verdure 🍷🍽️

*Fried squid and shrimp with vegetables*

€ 18

Tacos, tonno, lime e guacamole 🍷🍽️

*Tacos, tuna, lime and guacamole*

€ 18

Pinsa romana con ricciola affumicata, crema di piselli  
e mozzarella di bufala 🍷🍽️

*Roman pinsa with smoked amberjack, cream of peas  
and buffalo mozzarella and purple cabbage*

€ 20

## DALLA TERRA

Tortillas con pulled pork e salsa cacio e pepe **P** 🌿 🥛 🍷  
*Tortillas with pulled pork and cacio e pepe sauce*  
€ 16

Selezione di mini buns con burger di angus 🌿 🥛 🍷 🍷  
*Selection of mini buns with angus burger*  
€ 18

Nuggets di pollo e yogurt 🌿 🥛  
*Yogurt Chicken Nuggets*  
€ 14

Maritozzo, pastrami, cetriolini, senape e cavolo viola 🌿 🥛 🍷  
*Sweet bun, pastrami, gherkins, mustard and purple cabbage*  
€ 16

Pinsa romana all'amatriciana **P** 🥛 🌿  
*Amatriciana Roman pinsa and stracchino cheese*  
€ 18

## DALL'ORTO

Frittatina di pasta, provola affumicata 🌿 🥛 🍷 🍷 **V**  
*Deep fried pasta, smoked provola cheese*  
€ 13

Crostone di pane di lariano con burrata,  
datterini gialli e rossi e basilico **V** 🌿 🥛  
*"Lariano" bread crouton with burrata cheese,  
yellow and red datterini tomatoes and basil*  
€ 13

Pinsa romana con san marzano,  
mozzarella di bufala e basilico **V** 🌿 🥛 🍷  
*Roman pinsa with "San Marzano" tomatoes,  
buffalo mozzarella and basil*  
€ 16

Suppli al pomodoro e mozzarella **V** 🌿 🥛 🍷 🍷  
*Roman "Suppli" with mozzarella cheese and tomatoes*  
€ 13

Babaganoush con pane carasau, sesamo e pinzimonio **V** 🌿 🍷 🍷  
*Babaganoush with carasau bread, sesame and pinzimonio*  
€ 13

## MAIN COURSE

Aleph cheese-burger 🍷🍷🍷🍷

€ 25

Club sandwich con pollo e bacon 🍷🍷🍷🍷

*Club sandwich, chicken and bacon*

€ 25

Selezione di salumi e formaggi 🍷🍷🍷

*Selection of cold cuts and cheeses*

€ 20

Insalata con lattuga, gamberi, avocado,  
ananas grigliato, feta e cipolla rossa 🍷🍷

*Salad with lettuce, prawns, avocado,  
feta grilled pineapple and red onion*

€ 21

Caesar salad con pollo aromatizzato, lattuga,  
scaglie di Parmigiano Reggiano, crostini e salsa caesar 🍷🍷🍷🍷

*Caesar salad with flavored chicken, lettuce, parmesan flakes,  
croutons and caesar sauce*

€ 21

Poke di riso venere, tonno, alga wakame, edamame,  
carote, mandorle, mango, semi misti, datterini  
e salsa teriyaki P 🍷🍷🍷🍷🍷🍷

*Venus rice poke, tuna, wakame seaweed, edamame cheese,  
carrots, almonds, mango, mixed seeds,  
datterini tomatoes and teriyaki sauce*

€ 21

## LE PASTE / THE PASTAS

Rigatoni Carbonara 🍷🍷🍷 P

*Rigatoni pasta with eggs & cheese sauce and pork cheek*

€ 21

Bucatini alla Amatriciana con guacamole croccante 🍷🍷 P

*Bucatini pasta with tomato sauce and crispy pig cheek*

€ 21

Tonnarello cacio e pepe 🍷🍷🍷 P

*Tonnarelli pasta with pecorino cheese and blackpepper*

€ 21

\*Piatto del giorno

\*Dish of the day

## DESSERT

Tiramisu 🌿🍷🍷🍷🍷

€ 12

Frutta tagliata con salsa esotica alla vaniglia

*Sliced fruit with exotic vanilla sauce*

€ 10

Gelati e sorbetti 🍷🍷🍷

*Ice cream and sorbet*

€ 10

Crema alla vaniglia, fragola e crumble alla mandorla 🌿🍷🍷🍷🍷

*Vanilla cream, strawberry and almond crumble*

€ 12

Cremoso al caramello, ganache montata

al cioccolato crumble e salsa allo strega A 🌿🍷🍷🍷🍷

*Creamy caramel, whipped chocolate crumble ganache  
and "Strega Liquor" sauce*

€ 12

Tutti prezzi sono incluso servizio e IVA.

Gentile Cliente, secondo le esigenze di lavorazione i prodotti contrassegnati (\*) sono congelati o possono subire un processo di abbattimento della temperatura fino a -18°. Il pesce crudo è sottoposto ad abbattimento della temperatura per garantire la salubrità del prodotto. **In caso di allergia o intolleranza alimentare, per favore richiedi informazioni al nostro personale.**

Gentile ospite, in base al nuovo regolamento EU 1169/2011 (informazioni alimentari al consumatore), se siete affettati da allergie o avete necessità dietetiche particolare e gradite conoscere gli ingredienti utilizzati trovate qui l'indicazione dei possibili allergeni presenti nelle proposte dei nostri menu.

\*Chi avesse particolari esigenze può rivolgersi al responsabile.

### ALLERGENI

**A** alcol; **P** maiale; **V** vegetariano; 🌿 cereali; 🦀 crostacei; 🥚 uova; 🐟 pesce; 🥜 arachidi; 🍲 soia; 🥛 latte; 🌰 frutta con guscio; 🌿 sedano; 🌶️ senape; 🌱 semi di sesamo; ⚠️ anidride solforosa e solfiti; 🌱 lupini; 🐚 molluschi

All prices are included service and VAT.

Dear guest, according to the working requirements, the food product marked (\*) they are frozen or may be subjected to blast chilling up to -18°. Our raw fish undergoes a process of blast chilling in order to guarantee the absolute integrity of the product. **In the case of allergy or any food intolerance, please ask us.** Under the new EU regulation 1169/2011 (food information to consumers), if you suffer from allergies or have special dietary needs, and you would like to know the ingredients used, here is an indication of possible allergens in the proposal of our menu. \*If you would have any further questions about used ingredients, intolerances or allergies, please do not hesitate to ask the restaurant manager.

### ALLERGENS

**A** alcohol; **P** pork; **V** vegetarian; 🌿 cereals; 🦀 crustaceans; 🥚 egg; 🐟 fish; 🥜 peanuts 🍲 soy, 🥛 milk; 🌰 nuts; 🌿 celery; 🌶️ mustard; 🌱 sesame; ⚠️ sulphur dioxide and sulphites; 🌱 lupins; 🐚 molluscs

# THE MARTINI

Paying homage to the most iconic cocktail of all time...

*"Gin, vermouth, sometimes bitters,  
lemon twist or olive, and lots of opinions.*

*Those are the ingredients of a Martini  
But the last item is the most important...*

*Something about the Martini gets people worked up,  
certain that the world might have a fighting chance at decency,  
if only people would adhere to their particular recipe."*

*Robert Simonson, the Martini Cocktail*



## TELL US YOUR STYLE WE'LL MIX YOUR SELECTION TABLESIDE

### **CLASSIC**

No.3 London Dry Gin  
Dry Vermouth  
Orange Bitters,  
Olive or Lemon Oils  
€ 20

### **DIRTY**

Tanqueray Ten  
Dry Vermouth  
Umami Bitter  
Brine Olive  
€ 20

### **GIBSON**

Sipsmith  
Dry Vermouth  
House-Pickled Onion  
€ 20

### **TRY THE MARTINI COCKTAIL EXPERIENCE**

€ 35

# SHAKER & SUSTAINABILITY

Quality and Sustainability have always been our priorities.



## **SPRITZ 2.0**

Home-made Aperitivo, Local White Wine, Soda  
€ 20

## **GREEN**

Rum Flor De Cana 12y, Mediterranean Shrub, Mint,  
Lime, Organics Bitter Lemon  
€ 20

## **YELLOW**

Altos Tequila Reposado, Honey Liquor Bio, Agave  
Maraschino, Lemon  
€ 20

## **PURPLE**

Malfy Gin, Campari, Red Fruit & Roses Cordial,  
Organics Purple Berry  
€ 20

## **RED**

Rum Flor De Cana 18y, Oleo Saccharum, Bitter  
€ 20

## **ORANGE**

Jameson Irish Whiskey, Beer, Barley,  
Organics Viva, Mate  
€ 20

## **YELLOW B**

Ketel One Vodka, Banana Vinegar, Basil  
€ 20



# NEGRONI SESSION



## **AMERICANO 2.0**

Bitter Fusetti, Mancino Rosso, Red Fruit, Soda  
€ 20

## **NEGRONI ON TAP**

Ginarte, Campari, Vermò  
€ 20

## **AMARICO SBAGLIATO**

Amàrico Rosso, Italicus, Prosecco  
€ 20

## **MEZCALITO**

Mezcal Vida Del Maguey, Hibiscus, Campari, Cocchi Rosso  
€ 20

## **BOULEVARDIER**

Michter's, Mancino Rosso, Bitter Fusetti American  
€ 20

# NON-ALCOHOLIC COCKTAILS

## **"O" MULE**

Seedlip Spice, Pineapple, Organics, Ginger Beer

€12

## **RED PASSION**

Seedlip Grove, Cranberry, Lime, Organics Purple Berry

€12

## **BASILIO**

Lime Juice, Passion Fruit, Agave  
Organics Mix Lemon & Black Orange

€12

# THE ORGANICS BY RED BULL

Simply Cola  
Bitter Lemon  
Ginger Ale  
Tonic Water  
Viva Mate  
Black Orange  
Purple Berry  
Ginger Beer

€ 8



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