

in

intelligenze naturali

A concept that brings together art, curiosity, experience, and taste a journey to embark on **IN together**, where sharing and creativity merge to engage all the senses.

INclusive, because every detail welcomes and surprises.

INnovative, from culinary experimentation to space design.

INcredible, like every journey that leaves a mark.

Welcome to our world, where food is discovery and connection, and space is art.

in

Cocina



Tapas

CRISPY PACCHERO 🍷🍷🍷

with pickled mussel, potato mousse, and grated pecorino

2€ per piece

OUR CROCCHETTA 🍷🍷🍷

Ossobuco croquette with its tender meat and gremolata

4€ per piece

RIB ROLL 🍷🍷

with crispy onion and BBQ sauce

7€ per piece

OYSTER 🍷

Amelie spécial de claire N2

with green apple and fermented cucumber granita

5,5€ per piece

TOAST 🍷

Luciana-style baby octopus with green sauce

7€ per piece

GRILLED POTATO 🍷

with scamorza cheese and our secret sauce

3,5€ per piece

Starters

MEDITERRANEAN SWEETBREADSLA 🍷

18€

SLOW COOKED EGG 🍷

with potatoes and aged beef carpaccio

16€

GRILLED ARTICHOKE 🍷

with cheese fondue and herb sauce

16€

ITALIAN-STYLE OCTOPUS 🍷🍷

with peppers, stracciatella cheese, and parsley

19€

SASHIMI BLOODY MARY 🍷🍷

Fish sashimi with Bloody Mary-style gazpacho

18€

Pasta

CARBONARA EXPLOSION 🍷🍷

Pasta stuffed with carbonara, crispy guanciale, and pecorino cream

21€

LASAGNA 3D 🍷🍷🍷

21€

RISOTTO 🍷

with duck ragù, foie gras, and raspberry

26€

CHARCOAL-GRILLED SPAGHETTI 🍷🍷

with tomato extraction, parmesan foam, and basil

17€

SICILIAN CAPONATA RAVIOLI 🍷🍷🍷

with smoked butter and Pedro Ximénez egg yolk

19€



Main Courses

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ROASTED CHICKEN 🍴🍴

with grilled onions and
romesco sauce

23€

AGED BEEF TARTARE 🍴🍴

with brioche bread

25€

EGGPLANT ROLL 🍴🍴

Parmigiana-style

20€

WILD FISH 🍴🍴

with celeriac millefeuille,
yogurt, and mango chutney

27€



The Grill

the Grill

BONE-IN CUTS

PARMESAN REGGIANO RIBEYE STEAK

81€/KG

BELGIUM SELECTION RIBEYE STEAK

67€/KG

MARCHIGIANA RIBEYE STEAK

77€/KG

GHIANINA RIBEYE STEAK

79€/KG

HOLSTEIN RIBEYE STEAK

79€/KG

PRUSSIAN RIBEYE STEAK

72€/KG

JERSEY RIBEYE STEAK

69€/KG

BONELESS CUT

10€ / 100g



Pizza

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MARGHERITA 🍷🍴

Tomato, mozzarella, and basil
11€

PROSCIUTTO E FUNGHI 🍷🍴

Mozzarella, York ham, mushrooms,
semi-dried tomatoes, and basil
15€

MORTADELLA E PISTACHIO 🍷🍴🍷

Mozzarella, mortadella,
pistachio, and stracciatella
16€

SALSICCIA E GORGONZOLA 🍷🍴🍷

Mozzarella, sausage, blue cheese,
BBQ sauce, and basil
14€

NAPOLI 🍷🍴🍷

Tomato, mozzarella, smoked
anchovies, capers, and oregano
15,5€

PANCETTA 🍷🍴

Mozzarella, pancetta, roasted
potatoes, and oregano
17€

PIZZA SUSHI 🍷🍴🍷🍷🍷

Mozzarella, red tuna flakes,
puffed rice, crispy onion,
sesame nori, and ponzu sauce
18€

VEGETARIAN 🍷🍴

Mozzarella, seasonal grilled
vegetables, and burrata
15€

Desserts

9€ **DECONSTRUCTED CANNOLI** 🌿 🍷 📦

Ricotta cream, kumquat, and crunchy cookie

9€ **APPLE FLOWER** 🌿 🍷 📦

Puff pastry with saffron pastry cream, hibiscus, quince, and fiordilatte ice cream

9€ **TIRAMISHAKE** 🌿 🍷 📦

9€ **PISTACHIO BOMB** 🌿 🍷 📦 🌰



Vini
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Cócteles
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Spirits
SPIRITS
Aperitivi
APERITIVI



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RistoLab



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