

ANTIPASTI

Freshly sliced mortadella di Bologna DOP 19,50
Served with olives, parmigiano and focaccia.

Rimini salad 16,90

Lettuce, Sicilian tomatoes, hard-boiled egg, green beans, DOP anchovies, tuna and Harry's sauce.

Cesare salad  16,50

Halal chicken, lettuce, cesar sauce and parmigiano.

Burrata al pepito 17

150 g creamy burrata with peperonata and tomato confit.

Salmon, tuna or beetroot poke 17,50 / 17,50 / 13,90

Choose salmon, tuna or beetroot tartar. Served on a bed of rice or quinoa (+ 1,50) with avocado, passion fruit honey and crispy onion.

Carpaccio di bue 17

Beef tenderloin, marinated and finely sliced, served with arugula and parmigiano.

Carpaccio di tonno 18,50

Thinly sliced fresh tuna, dressed with warm olive oil, rosemary and soy sauce.

Classic or Chic parmigiana Classic 16,50 / Chic 19,50

Fried aubergine with creamy tomato sauce, provolone, parmigiano and basil. Ask for Classic or Chic (with burrata).

Cozze alla Lucho 16,50

500 gr of Bouchot Mussels, tomatoe, garlic, basil, peperoncino y rosmary with toasted bread.

HANDMADE PASTA

Fettuccine al ragù 17,90

Long-cut pasta served with veal and tomato sauce simmered for 12 hours.

Cavatelli supercarbonara Classic 16,50 / Truffled 19,50

With egg, guanciale and ricotta.

Chef's whimsy ravioli

Ask about our chef's latest creation.

Our lasagne 17,90

Layers of fresh pasta filled with ragout, parmigiano and béchamel.

Tagliatelle with lobster ragù 35

Pasta with tomato sauce and lobster.

MAINS

Cotoletta di pollo  Classic 21 / Fashion 26 / Chic 25,50

Halal chicken breast carefully battered and served with chips. Choose Classic, Fashion (poached egg and truffle) or Chic (burrata and tomato).

Salmone e Piselli 19,90

Grilled salmon on pea puree served with spinach.

Tagliata di Pezzata Rossa 32

Entrecote of Veneto beef with arugula salad, Parmiggiano cheese and chips.

Risotto di Temporada 20,50

Rice, broth, butter and Parmigiano cheese.

CORSO ILUZIONE

EAT & SHOP

PIZZA WITH OUR HOUSE-MADE SOURDOUGH

Vegan Cheese + 2,50

Marinara 17,50

Creamy tomato sauce with l'Escala anchovies, olives and garlic.

Margherita 15,90

Creamy tomato sauce with fior di latte mozzarella and basil.

Diavola 18,90

Creamy tomato sauce with fior di latte mozzarella, PDO salami, garlic and chili oil.

Veggie 18,50

Creamy tomato sauce with fior di latte mozzarella, roasted peppers, tomato confit, fried eggplant and basil.

Fungo 18,50

Cream, fior di latte, Pamiggieno cheese, boletus, portobello, parsley and onion.

Porsche 19,90

Our house-made porchetta with provolone and tonnato sauce.

Iberian 22,50

Creamy tomato sauce with provolone and a layer of Iberian cured ham.

TartuFotis 28

Cream, fior di latte, provolone and black truffle.

BURGERS AND SANDWICHES

served with chips

Dandy's famous cheeseburger 17,90

Organic beef or halal chicken on our potato bun with cheddar, tomato, lettuce and our Dandy sauce

Double patty + 4 / Bacon + 2

John Wayne Burger 19,90

Organic beef or chicken on a potato bun with cheddar sauce, pulled pork and barbecue sauce.

Double patty + 4 / Bacon + 2

Veggie Burger 16,50

Bean, beetroot and brown rice on our potato bun with cheddar, tomato, lettuce and our Dandy sauce.

Halal Spicy Chicken  17,90

Halal chicken on our potato bun with cabbage, cheddar cheese and sriracha sauce.

Pulled Pork 17,50

Pulled pork slow-cooked for 24 hours over low heat with barbecue sauce and slaw.

Porchettino 17,50

House porchetta, provolone, rocket and tonnato sauce.

Sloppy Joe Bolognese 16

Veal and tomatoes ragù with cheddar on our potato bun.

DOLCE

Ice Cream pot 6,50

Sugar Waffle with Ice Cream 8,50

Choose between Nutella or Toffee sauce.

Stuffed Pancake with Ice Cream 7,50

Choose between Nutella or Toffee sauce.

Tiramisù ILUZIONE 8,50

Mascarpone cream with coffee, grated chocolate and Cantucci biscuit.

Affogato Coffee 6 / Chocolate 7,50 / Limoncello 8,50

Vanilla Ice Cream drowned in coffee, hot chocolate or limoncello.

Concheesecake Natural 7,50 / Nutella 9 / Toffee 8,50

Our mother-in-law Conchi's famous cheesecake.

Dolce del Giorno 7,50

We bring a selection of our favorite desserts. Choose the one you like most.

Nutella pizza roll 15,50

The MUST-HAVE dessert of the house, a pizza filled with loads of Nutella served with ice cream.

APPETIZER

Olives 3,90

Parmigiano bites 6

Small plate of PDO mortadella 7,90

Chips 3,90

Bowl of chips 5,50

Bowl of chips with cheese 7,50

Bowl of John Wayne chips 9

With pulled pork, barbecue sauce and cheese.

Bowl of Corso's bravas potatoes 9

Chips with truffle and sriracha sauce.

Halal chicken strips  11

Gently battered halal chicken breast in strips.
Choice of sriracha or barbecue sauce.

SPRITZ & SANGRIA BAR

Aperol spritz 9,50

Aperol, prosecco and soda.

Rose spritz 9,50

Prosecco, elderflower & grenadine syrup with soda water.

Limoncello spritz 9,50

Limoncello, white vermouht, prosecco and soda water.

Sangria Corso Glass 9,50 / Jug 23

White Wine or Red Wine or Rose Wine or prosecco with sugar berries.

COCKTAILS AND LIQUEURS

- Campari & tonic 8
- Seagram’s gin & tonic 9
- Bulldog gin & tonic 11
- Iluzione shots 30 ml Ratafia 4 / Limoncello 4,50 / Tequila 4
- Whisky 30 ml 4 / 60 ml 8,50
- Vodka SKYY 30 ml 4 / 60 ml Mix 9
- Cinzano Rosso or Bianco 100 ml 5
- Rum & Coke 8,50

RED WINE

- Merian Negre 75 cl 18 Glass 4,50
- Red grenache - Terra Alta, Spain
- Mezzapezza 75 cl 20 Glass 5
- Primitivo Salento - Puglia, Italy
- Azpilicueta Crianza Magnum 150 cl 39 Glass 5
- Tempranillo, Graciano and Mazuelo - Rioja, Spain
- Azpilicueta Private Collection 775 cl 34
- Tempranillo, graciano and mazuelo - Rioja, Spain

WHITE WINE

- Melior 75 cl 18 Glass 4,50
- Verdejo - Rueda, Spain
- San Marco 75 cl 20 Glass 5
- Pinot Grigio - Veneto, Italy
- Vinyarets white 75 cl 22
- Xarel·lo - Penedès, Spain

ROSÉ

- Born Rosé 75 cl 18 Glass 4,50
- Grenache and tempranillo - Penedès, Spain
- Studio by Miraval 75 cl 32
- Cinsault, grenache and red varieties – Côtes de Provence, France

SPARKLING

- Terrer de la Creu Brut Nature Cava 75 cl 20 Glass 5,50
- Cinzano Prosecco 75 cl 22 Glass 5,90
- Mumm Grand Cordon 75 cl 49

CORSO ILUZIONE

EAT & SHOP



PASTRIES

9:30 am to 12:30 pm and 4:00 pm to close

- Toast with butter and fig jam 2,80
- Italian croissant 2,50
- Stuffed Croissant 3,90
- Italian croissant filled with Nutella, Toffee or Mascarpone cream.
- Bombolone - Doughnut 2,50
- Stuffed Bombolone 3,90
- Italian doughnut filled with Nutella, Toffee or mascarpone cream.
- Panino di vanilla ice cream 6,50
- Stuffed sandwich with vanilla ice cream, with your choice of Nutella, toffee or Mascarpone
- Churros Natural 2,85 / Nutella 3,85 / Toffee 3,50 / Salty with Cheese 5,40
- Sugar Waffle 5,90
- With Nutella or Toffee
- Stuffed Pancake 4,90
- With Nutella or Toffee.

PANINI

9:30 am to 12:30 pm. and 4:00 pm to close

- Burrata, tomato and basil 6 4
- Mortadella di Bologna PDO 8 5
- Prosciutto cotto and cheese 6 4
- Iberian cured ham 11 6

HOT PANINI

9:30 am to 12:30 pm and 4:00 pm to close

- Prosciutto cotto and provolone 6 4
- Provolone and roasted tomato 6 4
- Porchetta, provolone and arugula 6 4
- Omelette 5 3
- Ham and cheese on a burger bun 5

BREADS

- Bread basket with olive oil & vinegar 4.20
- Pane al Pomodoro 4.20
- Freshly made focaccia 9



BEVERAGES

- S draft Heineken straight from the brewery 3.90
- Draft Heineken straight from the brewery 5.50
- Heineken 0.0 4.20
- Premium water Sant Aniol 50 cl 3.35
- Premium sparkling water Vichy Catalán 50 cl 3.35
- Soft drinks 3.50
- Glass of fresh orange juice 4,50
- Pago bottled juice 3,30
- Apple or Peach
- House lemonade 5
- Crodino by Campari 4,50
- Non-alcoholic.

COFFEES AND TEAS

- Espresso 2
- Americano 2,25
- Cortado 2,20
- Latte / Coffee with milk 2,50
- Cappuccino 2,75
- Tea or infusion 2,60
- English breakfast, green tea, pennyroyal mint or chamomile.
- Thick Spanish hot chocolate 3,25 Whipped Cream 4,25
- Cacaolat chocolate beverage 2,90

SEASON SPECIAL

- Fettuccine Ma Che Cozze 20,50
- Fettuccini with Bouchot mussels, aubergine, peperoncino, tomato and basil.
- Hot Chocolate with Churros 5.80 / Whipped Cream 6.80