



RISTORANTE KEMONIA

The Kemonia Restaurant of Grand Hotel Piazza Borsa takes its name from the ancient river of the same name that still flows beneath the city, as it was known during the Arab-Norman period.

It was also called the "river of bad weather" due to its large flow during rainy periods. The grand hall, once known as the "hall of cries" because it was here that the financial transactions of the Cassa di Risparmio Vittorio Emanuele took place, boasts eight large arched windows adorned with elegant liberty-style ironwork designed by Basile, flooding the room with light. The period furnishings recreate the atmospheres of the time—a journey into the Belle Époque, or even further back.

The lights, the wood panelling, the decorations, and the drapery—almost everything remains intact to this day or has been faithfully reproduced under the careful supervision of the Superintendence of Fine Arts in Palermo. Adding to the charm of the space is the large fresco titled "**Il Risparmio**" (1961), depicting a pastoral and farming scene created to celebrate the first centenary of the Cassa di Risparmio. This work is by the eclectic painter Eugenio (Gino) Morici, Palermo (1901–1972). Our menu, crafted with taste by the expertise of our Chef, is carefully curated, paired with a rich and constantly updated selection of the finest Sicilian and Italian wines. Our cuisine offers a flavourful journey through Mediterranean tastes, with attention to contemporary trends and the selection of the best ingredients, transformed with care and respect for seasonal produce.



Menu

APPETIZERS

Red prawn carpaccio, delicately marinated, with kataifi pastry
saffron sauce, and citrus notes ^(4,6) *

€ 20

Grilled octopus tentacle on a roasted potato purée, sweet paprika,
lightly sweet-and-sour creamy bell pepper sauce, and Ponzu sauce. ^(2,10,11) *

€ 18

Oil-poached mackerel on apple and Tropea red onion caponata,
roasted pepper gel, and Tumminia wheat crunch. ^(1,4,10,11,12) *

€ 16

Beef tartare with red fruits and béarnaise sauce ^(3,4,5,7,9,10)


€ 22

Rolls with eggplant parmigiana, yellow datterino tomato cream, buffalo stracciatella,
and herb emulsion. ^(3,4,5,7)

€ 16

Eggplant millefeuille with crispy Grana cheese and basil gel ^(3,4,5,7)

€ 14

Quinoa salad with sautéed vegetables in raspberry vinegar, young carrot and ginger extract,
avocado, and pumpkin and chia seeds ⁽¹⁰⁾ 

(The numbers in parentheses next to each dish indicate allergens, which are listed at the end of the menu)



Menu

FIRST COURSES

Squid Ink Tagliolini, Red Prawn Tartare and Buffalo Milk Stracciatella ^(2,3,4,6)


€ 25

Fresh Tonnarelli with Mussels, Clams and Cherry Tomatoes ^(2,4)


€ 22

Burrata-filled tortelli with Swiss chard velouté, clams, candied lemon, and caper powder ^{(2,3,4) *}


€ 18

Risotto with two types of confit tomatoes, eggplant, salted ricotta shavings, basil,
and red tomato powder  ⁽³⁾


€ 14

Purple potato gnocchi on red pumpkin cream, vegetable brunoise, basil emulsion, toasted almonds,
and dried zucchini flowers  ^{(4,5,14) *}


€ 14

Square-cut Spaghetti with Sicilian-style Broccoli alla Paolina  ^(1,4,5,12)

€ 14

Soup of Seasonal Vegetables and Garden Produce  ⁽¹⁴⁾

€ 14

Black-eyed bean soup with baked onion, hazelnut crunch, Nero d'Avola reduction, and wild fennel
chickpea flour chips  ^(5,12)

€ 16

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Menu

SECOND COURSES

Seared Catch of the Day with Chardonnay Sauce, Saffron-Infused Leeks, and Pizzaiola-Style
Sautéed Vegetables ^(1,3,10) *

€ 30

Fried small fish from the Gulf of Conca d'Oro in a light coating of ancient grains,
and citrus yogurt sauce ^(1,2,4,6,7) *

€ 26

Swordfish Millefeuille with Yellow and Red Cherry Tomatoes,
Mint Emulsion, and Chimichurri Sauce ^(1,5,7,10) *

€ 26

Grilled Beef Tournedos with Rosemary Potato Wedges

€ 28

Sliced Beef on Mixed Salad with Shavings of Semi-Aged Sicilian Pecorino Cheese ⁽³⁾

€ 26

Sicilian Beef Rolls Filled with Vastedda del Belice Cheese and Parma Ham ^(4,3)

€ 24

Vegetable Burger with Chickpeas and Grilled Tofu on Red Cabbage Julienne
with Extra Virgin Olive Oil ^(10,11)

€ 14

(The numbers in parentheses next to each dish indicate allergens, which are listed at the end of the menu)



Menu

SIDE DISHES

Fresh Seasonal Vegetables, Lightly Sautéed in Pure Olive Oil

€ 6

Mascot potatoes

€ 6

Rosti potatoes with onion ^(3,4,5,7)

€ 6

Mixed Salad

€ 6

Salad with oranges, fennel and green beans

€ 6

Salad with oranges, fennel and green beans

€ 6

Mixed grilled vegetables

€ 6

Spring salad with seasonal fruit and vegetables, walnuts and fruit dressing ^(5,10)

€ 14

(The numbers in parentheses next to each dish indicate allergens, which are listed at the end of the menu)



ALLERGEN LIST

1. Fish and derivatives: including derivatives, i.e., all food products containing fish, even in small percentages
2. Mollusks and derivatives: cockle, clams, scallops, heart, sea date, fasolaro, garagolo, small snails, mussels, whelk, oysters, limpets, sea truffle, tellina, and clams, etc.
3. Milk and derivatives: yogurt, cookies and cakes, ice cream, and various creams. Any product containing milk
4. Gluten: cereals, wheat, rye, barley, oats, spelt, kamut, including hybrids and derivatives
5. Nuts and derivatives: all products including: almonds, hazelnuts, common walnuts, cashews, pecans, Brazil nuts, Queensland nuts, pistachios
6. Crustaceans and derivatives: both marine and freshwater, such as shrimp, prawns, lobsters, crabs, hermit crabs, and similar
7. Peanuts and derivatives: packaged snacks, creams, and dressings containing even small amounts
8. Lupin and derivatives: found in many vegan foods, such as roasted lupin, sausages, flours, and similar products made from this legume, which is rich in protein
9. Eggs and derivatives: all products made with eggs, even in minimal amounts. Common examples: mayonnaise, omelettes, emulsifiers, egg pasta, cookies and cakes (even savory), ice cream, creams, etc.
10. Sulphur dioxide and sulphites: in concentrations above 10 mg/kg or 10 mg/l expressed as SO₂, used as preservatives. Can be found in: canned fish products, pickled foods, in oil and brine, jams, vinegar, dried mushrooms, and non-alcoholic drinks and fruit juices
11. Soy and derivatives: milk, tofu, spaghetti, etc
12. Sesame seeds and derivatives: in addition to whole seeds used for bread, traces can be found in some types of flour
13. Mustard and derivatives: found in sauces and dressings, especially mustard
14. Celery and derivatives: found in pieces as well as in preparations for soups, sauces, and vegetable concentrates

* The product may be frozen

Cover charge € 5,00 per person.

Please inform us of any allergies or sensitivities to specific foods.