

WEEKEND LUNCH (3 COURSES £29.00 / 2 COURSES £26.00)

STARTERS

TORTILLA ESPANOLA CON TRUFA DE VERANO PERIGORD

Spanish omelette with perigord summer truffle

NUESTRAS FAMOSAS CROQUETAS DE JAMON IBERICO, SALSA DE TOMATE-TOMILLO

Our famous Iberico ham croquettes, thyme-tomato sauce

BOQUERONES EN VINAGRE, MANZANA Y PEPINO

Baby anchovies marinated in aged sherry vinegar, apple & cucumber

GAMBAS A LA PLANCHA

Prawns a la plancha

MAIN COURSES

MERLUZA EN SALSA VERDE DE MANZANILLA CON VERDURITAS DE TEMPORADA Y NAVAJAS

Hake cooked in salsa verde with manzanilla sherry, vegetables and razor clams

ALBONDIGAS PICANTES DE COCHINILLO, OREJA CRUJIENTE,

RAYA ASADA Y FRUTA TAMARILLO

Spicy suckling pig meat balls, crunchy ear, poached skate, Colombian tamarillo fruit

RABO DE TORO CAMELIZADO AL VINO TINTO, PURE DE APIONABO,

ZANAHORIAS HERITAGE + £5

Ox tail caramelized in red wine, celeriac puree & sweet heritage carrots

DESSERTS

CUAJADA DE VAINILLA "4 HORAS"

Ultra-smooth "4 hours" baked vanilla custard

DEGUSTACION DE HELADOS CASEROS (YUZU-COCO, CHOCOLATE , MANGO, HABA TONKA)

Homemade ice creams (yuzu-coco, chocolate, mango, haba tonka)

GANACHE DE CHOCOLATE BLANCO, FRUTA DE LA PASION, HELADO DE JENGIBRE

White chocolate ganache, passion fruit, pistachio & ginger