

TO SHARE

Sweet potato with stracciatella, pistachios, lettuce and caramelised walnuts

Artichoke flowers with foie sauce, olive oil and salt

Our truffled Spanish omelette

Grilled mussels



MAIN COURSES TO CHOOSE

Chicken with langoustines

Cod loin with creamy potato purée and citrus pil pil

Beef tataki marinated with honey, mustard and spices, served with potatoes

Pork timbale with meat jus and creamy potato purée

Grilled catch of the day with baby vegetables and hollandaise foam

Layered millefeuille with baby cuttlefish, pork "perol" confit, artichoke and our house romesco sauce

Grilled entrecôte with Café de Paris butter and French fries (+€5 supplement)

Dry rice with squid, zamburiñas and kimchi mayonnaise (+€3 supplement)

Dry rice with Iberian pork secreto, black trumpet mushrooms and smoked paprika aioli (+€2 supplement)

Creamy "Señorita" rice with prawns, razor clams and cockles (+€5 supplement)



DESSERTS TO CHOOSE

Creamy cheesecake

Homemade vanilla flan with whipped cream

Apple tarte tatin with vanilla ice cream

Dark chocolate coulant with salted caramel centre (+€2 supplement)

Wind fritters filled with lemon cream and ratafia sauce

Honey with fresh curd cheese

Yogurt ice cream with Lotus crumble and Lotus toffee

€37.9 (VAT included)

