

GROUP MENU

“ TRADITIONAL ” 22 € PER PERSON.

GLASS OF CAVA

“ 00 ” CANTABRIA ANCHOVIES

ROASTED PEPPER EMULSION, CHERRY TOMATOES.

ANGUS BEEF MINI BURGERS (2)

DEEP FRIED CAULIFLOWER

WHITE TRUFFLE DRESSING, BLACK SESAME SEEDS.

BURGOS BLACK PUDDING

WITH CIDER ONIONS.

LIME & LEMON MERINGUE CURD.

“ ADVENTURE ” 27€ PER PERSON

GLASS OF CAVA

AUBERGINE HUMMUS

BLACK OLIVE POWDER, MEDITERRANEAN TOPPINGS.

TUNA TARTARE

WITH AVOCADO CREAM, CHERRY TOMATOES, RED ONION.

MUSSELS

GRATINATED MUSSELS, FRESH GARLIC, EMMENTAL CHEESE.

BEETROOT & FETA SALAD.

CHICKEN CURRY

COCONUT RICE, PAPADUM CRISP.

WHITE CHOCOLATE CHEESCAKE

PLEASE ADVISE US FOR ANY DIETARY REQUIREMENTS

GROUP MENU

“ DISCOVERY ” 37€ PER PERSON

GLASS OF CAVA

BEEF CARPACCIO CRAKER.

WITH ROCKET AND PARMESAN.

SALMON TARTARE

MARINATED SEAWEED, WASABI DRESSING, RED
ONION, CHIVES.

FLAMED FRESH CARABINEROS PRAWNS

GREEK YOGHURT, HARISSA DRESSING.

GRILLED HALLOUMI

ROAST PEPPER SALAD, CHIVES.

MIX CROQUETAS

PORK PLUMA

ANDALUCIAN PORK , WITH RED BEANS PUREÉ,
BERNAISE SAUCE.

FRESH BERRIES SALAD, RASPBERRY

BASIL SORBET.

PLATTERS FOR 2 PERSON

MEAT PLATTER €30

BEEF CARPACCIO CRACKERS
MINI BEEF BURGERS
TANDOORI CHICKEN SKEWERS
HAM CROQUETAS (8)
CHIPS AIOLI

FISH PLATTER €36

DUO OF SALMON AND TUNA
TARTARE.
CANTABRIA ANCHOVIES
TUNA CRACKERS
CRAB CROQUETAS (8)
SOYA BEANS

VEGGIE PLATTER €15 (1 PERSON)

DEEP FRIED CAULIFLOWER
GRILLED HALLOUMI
BEETROOT & FETA SALAD
SOYA BEANS

