

APPETIZER

Local bread with tomato
Green olives

ENTREES - choose two

Traditional patatas bravas
Seasonal salada with burrata,
hazelnut and herbs

Burnt aubergine and red pepper
with anchovies

Zucchini with parmesan, salted almonds,
vinagrette and basil

MAIN COURSE - choose two

Salmon tartar with mustard and onions
Shrimps with saffron

Marinated chicken with caramelized onions
T-bone with garlic chips

DESSERT - choose one

Sautéed apple and pear with
cream and chocolate

Chocolate mousse with salt and raspberries

**Chef's
menu 40€**



APPETIZER

Local bread with tomato
Crispy base with guacamole
Brioche with tuna tartar
Burnt aubergine and red pepper

ENTREES - choose two

Hummus, roasted cabbage and onions, spices
Cauliflower with pesto and onions
Marinated eggplant wit yogurt sauce
Potatoes with mushrooms à la crème
with truffle

MAIN COURSE - choose three

Steak tartar with pickled vegetables
Octopus with pork belly
Fresh ceviche with orange
Seasonal risotto with saffron and shrimps
Sea-mountain meatballs
Shrimp and aubergine curry with rice

DESSERT - choose one

Nutella brownie with artisan ice cream
Berries soup with crumble, cream and nibs

Chef's menu 70€

