

GREATEST

HANOI DUCK SAAM

BURRATA WITH ROASTED TOMATOES

SPICY BEEF TARTARE
WITH WHOLE-GRAIN MUSTARD ICECREAM

SEAFOOD SUCARRAT RICE WITH PRAWN CARPACCIO

LOBSIER LASAGIE

tapas

| Ø | Patatas bravas | 5.80 |
|---|---|-------|
| | Prawn and scallop croquette (price per unit) | 2.85 |
| | Iberian ham croquette (price per unit) | 2.35 |
| Ø | Hummus duo (chickpea and beetroot) with papadum | 6.25 |
| | ★ Twice-cooked artichoke with runny yolk and ham shavings | 7.30 |
| | Low temperature egg with creamy potato, so candied ceps and crunchy breadcrumbs | 8.75 |
| | Caramelizad foie gras mousse with crunchy bread crums | 8.20 |
| Ø | Veggie gyozas with strawberry kimchi and crunchy kale | 7.60 |
| | Fried egs broken on chips with iberico ham | 9.20 |
| | Breaded calamari | 9.95 |
| | Prawn and kimchie Olivieri salad with trout roe | 8.95 |
| | Iberico ham with tomato-rubbed bread | 14.95 |

Saam hanoi cabbage leaves to wrap our sweet and spicy duck confit, pickled onion and lime tomatoes 11.40

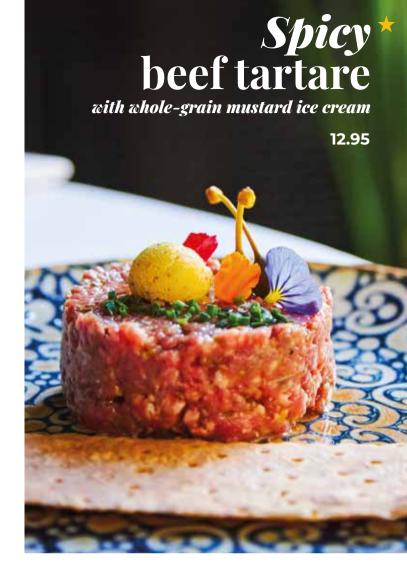
Burrata with roasted tomatoes and rosemary confit black olives 9.95

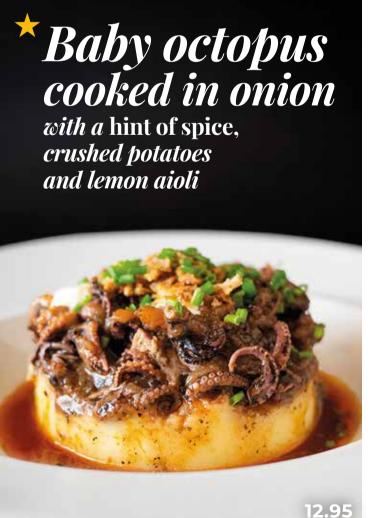
starters

| Caesar salad with crunchy chicken, bacon and parmesan | 7.30 |
|---|-------|
| ★ Lobster creamy soup with prawn tartare | 8.75 |
| Lyonnaise salad with poached egg, crispy bacon, lettuce, tapenade and wholegrain mustard vinaigrette | 7.25 |
| Millefeuille with aubergine, cream cheese and honey-soy vinaigrette | 6.40 |
| Jerusalem polenta with mushrooms and truffle aroma | 7.30 |
| Salad with goat cheese, mango, granola and honey vinaigrette | 7.75 |
| Roasted-veggie ravioli with housemade tomato sauce, black olives, soya sprouts and basil | 10.25 |

meat

| Chicken tikka masala with indian rice | 9.95 |
|--|-------|
| Roast chicken (half piece) with potatoes, balsamic onions and cherry tomatoes | 13.25 |
| Pedro Ximénez secreto (pork cut), sultanas and parmentier | 12.95 |
| ★ Lamb terrine with mandarin demiglace, spring onions and crispy potato nest | 14.95 |
| ★ Pork hock with sweet potato parmentier and spice sauce | 12.95 |
| Bacon burger with melted cheese, fried egg and fries | 12.75 |
| Sous vide beef cheeck with sweet wine accompanied by parmentier | 15.70 |
| Roast duck breast with red fruits and parmentier sauce | 13.90 |
| Beef entrecôte with chips and romaryn salt | 15.95 |





fish

| Grilled squid with teriyaki sauce and marinated courgettes | 12.90 |
|--|-------|
| Cod au gratin with rosemary honey aioli and tomato jam | 15.80 |
| ★ Tuscan salmon with asparagus cream, artichokes, dried tomatoes and capers | 15.95 |
| ★ Lobster lasagne | 12.95 |
| Tuna burger with sundried tomato and soy mayonnaise | 13.95 |
| Hake stew with clams, mussels and potatoes | 13.60 |
| Tuna tataki with fresh seaweed salad and mango | 14.95 |



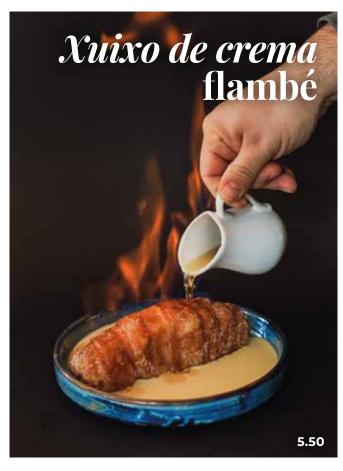
4.45

desserts

ALL OF OUR DESSERTS ARE SUITABLE FOR VEGETARIANS

| Chocolate cookie with vanilla ice cream and some more chocolate | | |
|---|------|--|
| Kutchen Sandwich with nuggat ice cream and hot chocolate sauce | | |
| Greek-yoghurt mousse, raspberry sorbet and confit red berries | 4.95 | |
| Catalan cream | 3.95 | |
| Tarta Juanita (melted dark chocolate, green pistachio and lotus biscuit) | 5.95 | |
| Dulce de leche cheesecake with lotus biscuit base | | |
| Pineapple carpaccio with mandarine sorbet | 5.95 | |
| Hazelnut coulant with dark bitter chocolate ice cream | 5.95 | |
| ★ Tim baon (nougat ice cream with crème brûlée and hot chocolate sauce) | 4.75 | |
| Cinnamon and ginger carrot sponge cake with cheese mousse and carrot coulis | 5.95 | |
| Banoffee tart (toffee tart with roasted banana, whipped cream, salt caramel sauce and melted chocolate) | | |

Chocolate truffles with whipped cream



a very sweet sip

| RATAFIA RUSSET (GLASS) | 4.75 |
|---|------|
| OPORTO RUBY (GLASS) | 3.75 |
| PEDRO XIMÉNEZ CONDE DE LA CORTINA (GLASS) | 3.50 |



dulce de leche chechecheches et al. e