

## SEASONAL MENU

### STARTER TO CHOOSE

**Cod fritters with spinach cream, raisins and toasted pine nuts**

**Andalusian gazpacho with diced vegetables and croutons**

**Shrimp Caesar salad with guacamole and crunchy bread**

**Warm goat cheese salad with granola, mango and soy- honey vinaigrette**

**Twice- cooked artichokes with runny yolk and ham shavings**

**Glass prawns with a spicy twist**

### MAIN TO CHOOSE

**Mixed paella**

**Tuna tataki with seaweed salad, fresh mango and teriyaki sauce**

**Troffies with truffled porcini sauce**

**Pork with Pedro Ximénez Sauce, raisins and aniseed pumpkin mash**

**Cod cannelloni with slow-cooked tomato sofrito, toasted pine nuts and parmesan**

**Smash Burger "Free-range": breaded chicken, guacamole, miso mayonnaise, and tomato**

### DESSERTS TO CHOOSE

**Timbaon**

(nougat ice cream, with Catalan cream foam and chocolate sauce)

**Spongy Yoghurt**

(yogurt foam, confit red berries, cocoa crumble and raspberry sorbet)

**Strawberries with cream**

**Creamy cheesecake with biscoff crust**

HOUSE WINE, WATER, SODA OR BEER

# 26.95

VAT INCLUDED

INCLUDES A DRINK AND BREAD. COFFEES NOT INCLUDED.