

MEDITERRANEAN FEAST | 89PP

ADD VERMUT | 7PP

ACEITUNAS

Marinated olives, chilli, lemon, garlic

PAN RUSTICO

Rustic bread, truffle butter candle

*GF bread on request

JAMON IBERICO

Iberian ham, guindilla peppers, melon

FLOR DE ZUCCHINI

Zucchini flower, manchego cheese, honey

PIMIENTOS DE PADRON

Fried spanish chilli peppers

CHORIZITO A LA CIDRA

Spanish sausage, cider, caramelised onion

PAELLA DE MARISCOS

Squid ink, clams, calamari, green salsa, aioli

LOMO BAJO AL CARBON

Grilled sirloin, Pedro Ximenez reduction

ENSALADA

Leaf salad, vermouth dressing

PATATAS BRAVAS

Crispy potatoes, brava sauce

POSTRE DEL DIA

Chef's daily dessert selection

BALEARIC BANQUET | 75PP

ADD VERMUT | 7PP

ACEITUNAS

Marinated olives, chilli, lemon, garlic

PAN RUSTICO

Rustic bread, truffle butter candle

*GF bread on request

DATILES CON QUESO

Medjool date, goat's curd crispy Iberian ham

FLOR DE ZUCCHINI

Zucchini flower, manchego cheese, honey

PAELLA DE MARISCOS

Squid ink, clams, calamari, green salsa, aioli

POLLITO GRILLADO

Grilled spatchcock, mojo rojo

ENSALADA

Leaf salad, vermouth dressing

PATATAS BRAVAS

Crispy potatoes, brava sauce

POSTRE DEL DIA

Chef's daily dessert selection