



EXECUTIVE MENU

(Menu lunch from Monday to Friday)

Price: € 28

Glass of wine, water and dessert or coffee included.

Starters

Cold tomato and cherry soup

With kefir and fresh oregano.

Zucchini carpaccio

With quince vinaigrette, semi-dried tomato, fresh cheese and pistachios.

Stracciatella with pumpkin romesco and leek confit

Roasted aubergine

With cherry tomato confit, yogurt and tahini sauce, caper berries and basil.

Tagliatelle with prawns and jalapeños

(+2 € suppl.)

Main courses

Grilled rump steak

With chimichurri, lettuce heads and piquillo peppers.

Sea bass

With creamy cauliflower and virgin sauce

Low temperature organic chicken

With corn and toasted corn.

Salmon papillote

With seasonal vegetables and rosemary oil.

Creamy cod rice

With asparagus and kale pesto.
(+3 € suppl.)

Desserts

Seasonal fruit cocktail

Creamy Cheesecake

With Blueberries, Crumble and Mint.

Ice cream of the day