

BREADS

LEVAIN 5
Sourdough bread served with whipped beurre noisette
spiced with cumin

SMALL'S Individual Tapas

OLIVES 6,90
Gordal olives marinated with smoked paprika, lemon and
chili

BOQUERONES 9,90
Spanish anchovies with citrus passion fruit vinaigrette,
pineapple pico de gallo and pickled red onion

PENELOPE'S FALAFEL 10,90
Handmade crispy falafel, velvet tomato sauce & honey labneh

CELERIAC CARPACCIO 9,90
Celeriac carpaccio, apple waldorf, creamy tahini, harissa
verde & macadamia nuts

SALMÓN SASHIMI 12,90
Sugar salted salmon with ponzu gusto sauce,
pickled daikon and aioli

BAO BUN 10,90
Sticky gochujang glazed portobello mushroom, lovage &
summer cabbage slaw

TARTAR fin 11,90
Beef tartar with lovage cream and crispy potatoes

IBERICO 11,90
Thinly sliced cured iberico ham, figs and black truffle ricotta

CECINA DE LEON 11,90
Smoked air dried beef



MEDIUM'S

PULPO A LAS BRAZAS 19,90
Grilled octopus with Nduja sausage, aioli and fennel salad

PUMPKIN RISOTTO 25,90
Roasted pumpkin risotto with sage pesto and feta crumble

CAULIFLOWER 17,90
Roasted cauliflower, macadamia nuts, feta and morita chili
macha salsa

GAMBAS CON CHORIZO 24,90
Gambas con chorizo in a tomato & garlic sauce served with
sourdough bread

POLLO PIBIL french 27,90
Corn-fed chicken glazed with achiote paste with habanero
pickled onion & crème fraiche

BACALAO SANTIAGO 28,90
Black Cod loin in bell pepper Vermouth sauce

LARGE'S

PICANHA aus 36,90
Grilled picanha with salsify pureé, broccolini and chimichurri

DRY AGED BEEF aus 44,90
300G dry aged sirloin with chimichurri and red wine bone
marrow sauce

SIDES

PENÉLOPES GREENS 8,90
Mix of green salads and herbs served with espelette
vinaigrette

GRILLED BROCCOLINI 8,90
Grilled broccolini served with wasabi
and pimento de la vera

PATATAS FRITAS 8,90
Roasted potatoes with mojo rojo and aioli

MENU

5 course menu 65

Add some cheese +7

Wine recommendations 47

*Ask from the staff more info about the allergines

DESSERTS

BAKED PENÉLOPE 4.0	12
Spiced pumpkin ice cream, Italian meringue, cloudberry granita and almond crumble	
MAMÁ XOCO	13
Chili chocolate fondant with passion fruit sherbet	
COCO DREAM	12
Kaffirlime-coconut yoghurt ice cream, honey comb and coconut chips	
QUESOS	15,50
Variety of cheeses, served with seasonal compôte and crispy flatbread	

DESSERT WINES 8cl

Max Ferdinand Richter Riesling Auslese	13,5
Quinta Do Crasto Late Bottled Vintage Porto	12

AFTER DINNER COCKTAIL'S

IBERIAN COFFEE	13,50
<i>Cuarenta y Tres, Espresso, Cream</i>	
WAKIE BOLD	12
<i>Olmeca Reposado, Martini Fiero, Cuarenta y Tres, Coffee, Lemon, Tonic</i>	

And Many More Ask our lovely 



COFFEES AND DATES

Espresso	3,50
Double espresso	4,50
Cappuccino	5
Café Latte	5,50
Espresso macchiato	4
Americano	4,50
Vecchio Amaro del Capo	9
Remy Martin VSOP	12
Remy Martin XO	28
Calvados Boulard XO	24
Plantation Pineapple Dark	10
Vermouth Blanco Reserva	10