

BREADS

LEVAIN 5,50
Sourdough bread served with smoked butter and champagne vinegar

FOCACCIA 6,50
Home made focaccia bread with rosemary

DIP COMBO 5,50
Hummus, black aioli, chimichurri

SMALL'S Individual Tapas

OLIVES 7,90
Gordal olives marinated in orange and rosemary

BOQUERONES 11,90
Spanish anchovies marinated with pomegranate vinaigrette and crispy potatoes

PENELOPE 'S FALAFEL 11,90
Homemade falafel with salsa verde and lemon yogurt dressing

EMPANADA 11,90
Deep fried filled dough with zucchini and mushrooms with chimichurri and mojo rojo

BETABÉL PENÉLOPE (vegan) 11,90
Marinated beetroot with yuzu and miso, toasted macadamia and fresh pesto

BURRATA SPRING LIGHT 13,90
Burrata served with sugar snap peas, radishes, lemon vinaigrette and toasted macadamia nuts

SCALLOP 13,90
Olive oil poached scallop with brown butter, yuzu, dashi and miso

TUNA TIRADITO 13,90
Tuna tiradito with green tiger milk and black aioli

TARTAR fin 12,90
Beef tartar with with horseradish cream, fresh parmesan and arugula

IBERICO 12,90
Thinly sliced cured iberico ham



MEDIUM'S

PULPO AL PASTOR 24,90
Grilled octopus marinated in annatto paste with grilled pineapple, salsa verde, silver onion and frijoles refritos

RISOTTO PRIMAVERA 23,90
Sweet pea and basil risotto with crispy pancetta and lemon vinaigrette and fresh parmesan

CAULIFLOWER 19,90
Roasted cauliflower, macadamia nuts, cured egg yolk, pickled apples and morita chili macha salsa

GAMBAS AL AJILLO 21,90
Grilled shrimps with roasted garlic sauce, fresh levain and black aioli

BIRRIA DE CORDERO fin 25,90
Grilled lamb terrine with spicy chili dressing, silver onions, coriander, radishes and watercress salad

LUBINA AL AJILLO 32,90
Pan fried filet of seabass in roasted garlic sauce and grilled broccolini

LARGE'S

MAMINHA nl 38,90
Veal tri tip poached in gochujang butter and grilled broccolini with kewpie mayonnaise

DRY AGED BEEF aus 45,90
300G dry aged sirloin with grilled baby gem lettuce and red wine sauce

SIDES

PENÉLOPES GREENS 9,90
Mix of green salads and herbs served pomegranate vinaigrette

BRUSSEL SPROUTS 9,90
Deep fried Brussel sprouts with balsamico and parmesan

PATATAS FRITAS 9,90
Roasted potatoes with mojo rojo

MENU

5 course menu 67

Add some cheese +7

Wine recommendations 47

*Ask from the staff more info about the allergines

DESSERTS

PRETTY IN PINK 13
Raspberry sorbet with cava and rose gel, white chocolate
mousse and roasted white chocolate

A BLOODY ORANGE 13
Orange scented olive oil cake, blood orange sherbet, toasted
pistachios and yoghurt foam

MATCHA MY LOVE 13
Matcha-coconut ice cream, lemon curd,
green apple foam and matcha tuille

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 COCKTAILS

IBERIAN COFFEE 14
Cuarenta y Tres, Espresso, Cream

ESPRESSO MARTINI 15
Kahlua, Absolut Elyx, Espresso

And Many Others..... Ask our lovely staff



COFFEES AND DATES

Espresso	3,50
Double espresso	4,50
Cappuccino	5
Café Latte	5,50
Espresso macchiato	4
Americano	4,50
Nonino Amaro	10
Remy Martin VSOP	12
Remy Martin XO	28
Calvados	24
Sambuca	12
Berta Villa Prato Grappa	10
Bacardi Diez	14
Vermouth Blanco Reserva	10