

BREADS

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

SMALL'S Individual Tapas

OLIVES 7,90
Gordal olives marinated in orange and rosemary

PIMIENTOS DE PADRÓN 7,90
Fried padrón peppers with smoked crème fraîche dijon mustard mix

BOQUERONES 11,90
Spanish anchovies with olive oil, yuzu and orange and grapefruit segments

CELERIAC vegan 11,90
Steamed celery root, fresh green juice with lemon, pickled red onion fluid and jalapeno oil

SMOKED CARROTS vegan 11,90
Smoked carrots in carrot juice and olive oil, whipped tofu with black garlic and macadamia nuts

BURRATA SUNLIGHT 13,90
Whipped burrata, roasted bell pepper sauce, sugar salted tomato mix, toasted pine nuts and basil oil

SCALLOP PENÉLOPE 11,90
Fried scallop, green curry foam, crispy potato and summer truffle

HAMACHI CEVICHE 12,90
Sugar salted hamachi, tiger milk, pickled rhubarb, coriander oil

TARTAR fin 12,90
Beef tartar with kimchi mayonnaise, egg yolk and crispy potatoe

CHARCUTERIE PLATE 18,90
Thinly sliced selection of cold cuts



MEDIUM'S

PULPO PENÉLOPE 24,90
Grilled octopus with gochujang glaze, aioli and fresh apple salad with toasted pine nuts

RISOTTO DE LA CASA 24,90
Roasted celeriac risotto, toasted almonds, fresh parmesan and wild garlic oil

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 aioli

ENSALADA DE VERANO 19,90
Herb and garlic confited shrimps, fresh salad mix, sugar salted tomatoes and pomegranate vinaigrette

CABALLA 22,90
Grilled mackerel, trout roe and lemon verbena beurre blanc

LARGE'S

PIRI PIRI CHICKEN france 25,90
Confited half cornish chicken in chilies and spices with pickled red onions, grilled lemon and aioli

DRY AGED BEEF aus 45,90
300g dry aged sirloin with grilled cherry tomatoes and red wine sauce

PORTERHOUSE FOR 2 fin 74,90
Grilled porter house 900g to share with red wine sauce, grilled cherry tomatoes and wild garlic bearnaise

SIDES

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

PATATAS FRITAS 9,90
Roasted potatoes with smoked crème fraîche dijon mustard and trout roe

ASPARAGUS 11,90
Grilled green asparagus, pickled white asparagus, wild garlic bearnaise and toasted pistachios

MENU

5 course menu 67

Add some cheese +7

Wine recommendations 47

*Ask from the staff more info about the allergenes

DESSERTS

PAVLOVA PENÉLOPE 13
Meringue pavlova dusted with liquorice, rhubarb sherbet, fresh raspberries and strawberry Szechuan pepper jam

SUNNY GARDEN 13
Oat cookie, tarragon ice cream, mandarin and sudachi foam and orange snow

PALOMITAS 13
popcorn ice cream, salty caramel popcorn crumble and passion curd

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

