

## **BREAD**

**LEVAIN** 5,50  
Sourdough bread served with labneh

## **SMALL'S** Individual Tapas

**OLIVES** 7,90  
Gordal olives marinated with smoked paprika, lemon, garlic and smoked morita chili

**BOQUERONES** 11,90  
Spanish anchovies, tomato vinaigrette and habanero pickled onions

**BEETS AND SPELT** vegan 11,90  
Roasted beetroot, spelt, pickled chanterelles, carrots and chilies

**ESPUMA DE PAPA** 13,90  
Potato and idiazabal foam, roasted sunchokes, sunchoke puree, gremolata and parsley powder

**SCALLOP PENÉLOPE** 12,90  
Pan-fried scallop Grenobloise

**PARSNIP CROQUETA** vegan 11,90  
Roasted parsnip croquettes, green hummus and lemon aioli

**SASHIMI DE ATÚN** 13,90  
Tuna sashimi with ancho gusto, pickled kohlrabi and yuzu aioli

**TARTAR** fin 12,90  
Beef tartar with black truffle aioli and crispy potato crisps with vinegar

**CHARCUTERIE PLATE** 18,90  
Thinly sliced selection of cold cuts



## **MEDIUM'S**

**PULPO PENÉLOPE** 24,90  
Grilled octopus with n´duja, potato pave and aioli

**RISOTTO DE LA CASA** 25,90  
Blood orange and calamansi risotto with chive oil and toasted almonds

**CAULIFLOWER** 21,90  
Roasted cauliflower, hummus, macha salsa, macadamian nuts and yuzu

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

**BACALAO** 25,90  
Roasted cod loin, parsnip korma, grilled broccolini and kale, toasted hazelnuts and chive oil

## **LARGE'S**

**CHICKEN ADOBO** france 29,90  
Confited half cornish chicken in guajillo and mulato chili adobo, aioli and habanero onions

**DRY AGED BEEF** aus 45,90  
21 day dry aged 300g sirloin, red wine sauce, lovage bearnaise, pickled vegetables

**PORTERHOUSE FOR 2** fin 75,90  
Grilled porter house 900g to share with red wine sauce, lovage bearnaise, pickled vegetables

**WAGYU A5** jap 100g / 44,90  
A5 marble scored beef served with lovage bearnaise and red wine sauce

## SIDES

**PENÉLOPES GREENS** 8,90  
Mix of green salads with parmesan, toasted hazelnuts and lemon vinaigrette

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

**AUTUMN CARROTS** 9,90  
Confited and roasted autumn carrots in honey and cumin, labneh, toasted pine nuts and pesto

**SUNCHOKES** 8,90  
Fried sunchokes with parmesan and sage and lemon vinaigrette

**MENU**  
5 course menu 67

Add some cheese +7

Wine recommendations

47

\*More info about the allergenes from the staff

## **DESSERTS**

**GO BANANAS 2.0** 13  
Banana bread, roasted and glazed pecans in maple syrup and brown butter fudge ice cream

**BUÑUELO PENÉLOPE** 13  
Deep fried batter coded in sugar, roasted white chocolate and guava sherbet

**EL LOCO LATE** 13  
Velvety chocolate and chili cake, chocolate namelaka, mango sorbet and toasted hazelnuts

**QUESOS** 15,90  
Variety of cheeses, served with seasonal compôte and seed cracker

### **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	12,5
Sambuca	12
Berta Villa Prato Grappa	10
Bacardi Diez	14

