

BREAD

LEVAIN 5,50
Sourdough bread served with confited garlic butter

INDIVIDUAL TAPAS

OLIVES 7,90
Gordal olives marinated in lemon, fresh parsley, garlic and chili flakes

CRISPS 7,90
Homemade salt and vinegar crisps with gently spiced smoked paprika & horseradish creme fraiche dip and trout roe

BOQUERONES 11,90
Spanish anchovies with passion fruit vinaigrette, sugar salted cherry tomatoes and chili oil

BURRATA PRIMAVERA 13,90
Whipped burrata with grilled peaches, sugar salted tomatoes, mint pesto, pistacchios and chili oil

ALCACHOFA vegan 11,90
Roasted sunchokes with walnuts, pickled apples, sunchoke puree, gremolata and pickled lingonberry

SCALLOP PENÉLOPE 13,90
Pan fried scallops, velvet tomato sauce, toasted almonds and brown butter hollandaise

ESPINACA CROQUETTE 12,90
Spinach croquette served with pickled fennel and burnt lemon aioli

SALMON CEVICHE 13,90
Sugar salted salmon ceviche with tiger milk, yuzu gel, orange and grapefruit segments

TARTAR fin 12,90
Beef tartar, togarashi mayonnaise, potato chips and parsley powder

CHARCUTERIE PLATE 18,90
Thinly sliced selection of cold cuts

RISOTTO DE LA CASA 16,90
Roasted tomato and thyme risotto with black truffle vinaigrette and parmesan

PULPO PENÉLOPE 18,90
Braised octopus with papaya salad, somtam sauce, toasted peanuts and burnt lemon aioli



MAIN COURSES

GAMBAS AL AJILLO 29,90
Pan fried shrimps with gentle spiced roasted garlic and smoke chili sauce, grilled levain, burnt lemon aioli and fresh argula

CAULIFLOWER vegan 24,90
Roasted cauliflower with green hummus, spicy macha salsa, pickled apples, macadamia nuts, miso and yuzu dressing and fresh pomegranate

LUBINA 29,90
Pan fried sea bass with braised fennel, trout roe and lobster bisque beurre blanc

DRY AGED BEEF aus 45,90
220g dry aged beef sirloin with confited leeks, leek & potato puree, red wine sauce and chipotle bearnaise

WAGYU A5 jap 100g / 47,90
A5 marble scored beef served with grilled broccolini, red wine sauce and chipotle bearnaise

SIDES

PENÉLOPES GREENS 8,90
Mix of green salads with sugar salted tomatoes, toasted cashews and lemon verbena vinaigrette

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

BROCCOLINI 9,90
Pan fried broccolini with ajillo sauce, ricotta cheese and toasted peanuts

MENU

Chef's 5 course menu 69

Add some cheese +7

Wine recommendations 47

*More info about the allergenes from the staff

DESSERTS

CORNSTAR	13
Corn waffle with caramelized tres leches sauce, banana ice cream and popcorn crumble	
FRESH AND BREEZY vegan	13
Raspberry gel with red currant sorbet, meringue, rosemary oil and raspberry powder	
CHOCO COCO	13
Salted chocolate ganache with passion fruit curd, coconut ice cream and chocolate crumble	
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 COCKTAIL'S

IBERIAN COFFEE	14
<i>Cuarenta y Tres, Espresso, Cream</i>	
ESPRESSO MARTINI	15
<i>Kahlua, Ketel One, Espresso</i>	

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
Alexander Grappa	12

