

BREAD

LEVAIN 5,80
Sourdough bread served with confited garlic butter

INDIVIDUAL TAPAS

OLIVES 8,30
Gordal olives marinated in lemon, fresh parsley, garlic and chili flakes

PIMIENTOS PADRÓN 9,30
Pan fried padrón peppers with smoked dijon and creme fraiche

CRISPS 8,30
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

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 13,50
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 almond and burnt lemon aioli

SUMMER SALAD 19,90
Mix of greens, sugar salted tomatoes, lemon verbena vinaigrette, cashews and grilled gambas al ajillo

MAIN COURSES

MUSSEL SANTIAGO 29,90
Mussels cooked in a bell pepper and vermouth broth topped with chili and herb oil and grilled levain

SHAKSUKIT "KEBAB" 26,90
Spiced lamb "bolognese" with cherry tomatoes, labneh and chimichurri served with toasted almonds and homemade grilled pita

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

CHICKEN VICTORIA 25,90
Half cornish chicken confited in a citrus house marinade, grilled lemon and burnt lemon aioli

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

PORTER HOUSE FOR 2 fin 79,90
900 gr in bone dry aged T-bone to share with 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 9,30
Roasted potatoes with spicy mojo rojo and burnt lemon aioli

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

MENU

Chef's 5 course menu 72

Add some cheese +7

Wine recommendations 49

*More info about the allergenes from the staf



DESSERTS

- CORNSTAR** 13,50
Corn waffle with caramelized tres leches sauce, banana ice cream and popcorn crumble
- FRESH AND BREEZY** vegan 13,50
Raspberry gel with red currant sorbet, meringue, rosemary oil and raspberry powder
- CHOCO COCO** 13,50
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** 15
Cuarenta y Tres, Espresso, Cream
- ESPRESSO MARTINI** 16
Kahlua, Ketel One, Espresso

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

COFFEES AND DATES

- Espresso 3,70
- Double espresso 4,70
- Cappuccino 5,30
- Café Latte 5,80
- Espresso macchiato 4,20
- Americano 4,70
- Nonino Amaro 10,50
- Remy Martin VSOP 12,50
- Remy Martin XO 28
- Calvados 12,5
- Sambuca 12
- Alexander Grappa 12,50

