

BREAD

LEVAIN 5,80
Sourdough bread served with truffle tapenade butter

INDIVIDUAL TAPAS

OLIVES 8,30
Marinated olives with orange, cinnamon and smoked chili

BOQUERONES 11,90
Spanish anchovies with olives, roasted bell pepper parsley and lemon

MAITAKE & POTATO 13,90
Maitake mushroom, onion & madeira glaze, potato and garlic foam, cured egg yolk and crispy capers

CHAYOTE CEVICHE **vegan** 12,90
Chayote pumpkin, sugar salted chayote, fresh cucumber, red tiger milk, avocado cream and black quinoa

BEETS 12,90
Roasted beetroot, caramelized yogurt, blackberry, pickled red onion and hazelnuts

SALMON NIKKEI 13,90
Sugar salted salmon red yuzu kosho mayo, orange ponzu, orange segments

TARTAR *fin* 13,50
Beef tartar, kimchi mayo, smoked yolk and crispy potatoes

RISOTTO 16,90
Saffron risotto, fresh parmesan, chili oil, crispy kale and blood orange

CAMARONES 17,90
Grilled shrimps, miso-celeriac purée, crispy potatoes and And XO sauce

CHARCUTERIE PLATE 18,90
Thinly sliced selection of cold cuts

Tapas platter for share
Choose 6 different tapas 42€/person
Minimum order 2 person
From price range 5.80-13.90

Sub

Risotto + 5€

Camarones + 5€

Charcuterie + 7€

MAIN COURSES

PULPO 29,90
Grilled octopus, nduja, corn and potato cream and crispy kale

CAULIFLOWER 24,90
Roasted cauliflower miso celeriac purée, potato crumbs, cured yolk and macha salsa

CHICKEN, french 25,90
Cornish chicken breast, pumpkin chipotle purée, white bigarade sauce and walnuts

46°C COD 29,90
Gently cooked cod, chard, fermented lemon and parsley sauce

PENÉLOPE BURGER 24,90
Grilled wagyu hamburger 160 g. patty, gruyere cheese, macha chipotle mayo, caramelized onion and tomatoe

21 DAYS DRY AGED BEEF *aus* 45,90
220g dry aged beef sirloin with pomme fondant, red wine sauce and black truffle bearnaise

PORTERHOUSE *for 2, fin* 89,90
900 gr in bone dry aged T-bone to share with red wine sauce and black truffle bearnaise

SIDES

PAPAS POBLANAS 10,30
Roasted potatoes with Poblano cream

KALE 9,90
Green and black kale, frisee salad, feta crumble, pickled onions, walnuts and balsamic vinaigrette

MENU

Chef's 4 course menu 64 €

Add some cheese +7

Wine recommendations 40€

Chef's 6 course menu 79 €

Wine recommendations 54€

* More info about the allergenes from the staf



DESSERTS

COOKIEJANG 13,50
Gochujang cookie, banana ice cream and peanut butter mousse

MORA AZUL 13,50
Yoghurt blueberry parfee, caramel chocolate, white chocolate and dried yoghurt

QUESOS 15,90
Variety of cheeses, served with seasonal compote 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
Cuarenta y Tres, Espresso, Cream

ESPRESSO MARTINI 15
Licor 43, Ketel One, Espresso

And Many Others...Ask our lovely staff

COFFEES AND DATES

Espresso 3,50
Double espresso 4,50
Capuccino 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
Wild Turkey 101 10,00
Monkey Shoulder 10,00
Jameson Black Barrel 12,00
Glendronach 12 yo 16,00
Ailsa Bay 14,00