

Bread

PITA AND TZATZIKI 8,00

Grilled pita bread, browned garlic butter and tzatziki

LEVAIN 5,90

Sourdough bread served with brown butter

Tapas

OLIVES 8,90

Gordal-olives seasoned with herbs, garlic and charred lemon peel

BURRATINA 18,90

Burrata seasoned with olive salt, tomato, rhubarb, Marcona almond and balsamico vinaigrette

FALAFELS 13,90

Crispy, handmade falafels, mint yoghurt, pomegranate and coriander

POTATO 14,90

New season's potato, potato foam, dill oil and trout roe

RISOTTO 14,90

Risotto with peas, basil, parmesan and basil beurre blanc sauce

SASHIMI 13,90

Salmon sashimi, spicy watermelon and jalapeño broth, yuzu kosho mayonnaise and pickled celery

PENÉLOPE'S GAMBAS AL AJILLO 14,90

Grilled prawns, garlic butter, lime and toasted sourdough bread

PULPO 15,90

Grilled octopus, nduja, crispy polenta and cantaloupe melon

TARTAR 15,90

Beef tartar seasoned with chipotle, manchego cheese, ramson mayonnaise and smoked egg yolk cream

IBERICO 15,90

Slow braised Iberico pork cheek, onion purée and gooseberry with false morel and pancetta sauce

Specials

CHARCUTERIE 19,90

Selection of thinly sliced cold cuts, pickles and French mustard

GOAT CHEESE 22,90

Goat cheese seasoned with organic honey, pomegranate, pickled onion, tomato, green salad, Marcona almond and orange vinaigrette

PENÉLOPE'S SKAGEN 22,90

Toasted sourdough bread, hand peeled shrimp, mayonnaise, horseradish and trout roe

CAULIFLOWER 28,90

Tōgarashi seasoned cauliflower, cauliflower–miso purée and water cress pesto

PIKE PERCH 31,90

Fried pike perch, grilled turnip, spinach and ramson beurre blanc

TENDERLOIN 39,90

Pan seared beef tenderloin, roasted onion, false morel, pancetta and smoked butter hollandaise

Sides

GRILLED ASPARAGUS 10,00

Grilled white asparagus, lemon and smoked butter hollandaise

PATATAS FRITAS "MOJO ROJO" 9,00

Crispy potatoes and Mojo Rojo sauce

POTATO PURÉE 9,00

Almond potato purée, browned butter and horseradish

PIMIENTOS DE PADRÓN 8,00

Grilled Padrón peppers, ramson mayonnaise and Marcona almonds

Desserts

RHUBARB 18,50

Honey cake, rhubarb sorbet, raspberry and rosemary oil

BLUEBERRY 12,50

Forest berries seasoned with meadowsweet, blueberry sorbet and vanilla curd

CHOCOLATE 12,50

Dark chocolate mousse, olive oil, sea salt and caramel sauce

QUESOS 15,50

Selection of cheeses, seasonal compote and seed cracker

Menu Penélope 74.00

PITA AND TZATZIKI

Grilled pita bread, browned garlic butter and tzatziki

BURRATINA

Burrata seasoned with olive salt, tomato, rhubarb, Marcona almond and balsamico vinaigrette

SASHIMI

Salmon sashimi, spicy watermelon and jalapeño broth, yuzu koshō mayonnaise and pickled celery

POTATO

New season's potato, potato foam, dill oil and trout roe

IBERICO

Slow braised Iberico pork cheek, onion purée and gooseberry with false morel and pancetta sauce

POTATO PURÉE

Almond potato purée, browned butter and horseradish

RHUBARB

Honey cake, rhubarb sorbet, raspberry and rosemary oil

Menu Green 69.00

PITA AND TZATZIKI

Grilled pita bread, browned garlic butter and tzatziki

BURRATINA

Burrata seasoned with olive salt, tomato, rhubarb, Marcona almond and balsamico vinaigrette

CAULIFLOWER

Tōgarashi seasoned cauliflower, cauliflower–miso purée and water cress pesto

FALAFELS

Crispy, handmade falafels, mint yoghurt, pomegranate and coriander

RISOTTO

Hernerisottoa, parmesania ja basilikalla maustettua beurre blanc -kastiketta

GRILLED ASPARAGUS

Risotto with peas, basil, parmesan and basil beurre blanc sauce

RHUBARB

Honey cake, rhubarb sorbet, raspberry and rosemary oil

Tasting Menu 92.00

PITA AND TZATZIKI

Grilled pita bread, browned garlic butter and tzatziki

BURRATINA

Burrata seasoned with olive salt, tomato, rhubarb, Marcona almond and balsamico vinaigrette

SASHIMI

Salmon sashimi, spicy watermelon and jalapeño broth, yuzu koshō mayonnaise and pickled celery

POTATO

New season's potato, potato foam, dill oil and trout roe

CAULIFLOWER

Tōgarashi seasoned cauliflower, cauliflower–miso purée and water cress pesto

TARTAR

Beef tartar seasoned with chipotle, manchego cheese, ramson mayonnaise and smoked egg yolk cream

IBERICO

Slow braised Iberico pork cheek, onion purée and gooseberry with false morel and pancetta sauce

POTATO PURÉE

Almond potato purée, browned butter and horseradish

RHUBARB

Honey cake, rhubarb sorbet, raspberry and rosemary oil

Wine Pairing

52.00 / 62.00

*ASK OUR STAFF FOR ALLERGEN INFORMATION