

Penélope

DINNER MENU

SNACKS

LEVAIN | 5,90

Sourdough levain bread with whipped brown butter

OLIVES | 7,90

Gordal-olives marinated with citrus and rosemary

GUACACHILE & CHIPS | 8,90

Gently spiced avocado salsa and corn tortilla chips

CHARCUTERIE | 19,90

Selection of cold cuts, pickles and dijonnaise

ANCHOAS | 9,90

Spanish boquerones, pumpkin ginger vinaigrette, pickled kohlrabi and cucumber

SIDES

PENELOPÉ FRIES | 9,00

Crispy fries, parmesan and togarashi

RISOTTO | 15,90

Tomato risotto with peas

CHEF'S MENU

FIVE COURSE MENU | 69,00

ADD TO THE MENU:

TARTAR | 12,50

RISOTTO | 12,50

CHEESES | 14,50

WINES FOR THE MENU | 54,00

STARTERS

EMPANADA | 15,90

Corn masa, duxelles, beanpureé, romesco and queso fresco

SALMON TOSTADA | 14,90

Crispy corn tortilla, salmon, miso, kumquat and avocado

ASPARAGUS TOSTADA | 14,90

Crispy corn tortilla, grilled and pickled asparagus with ramson pesto and miso emulsion

TARTAR | 15,90

Beef tartar, ramson mayonnaise and crispy potatoes

TACO DE CAMARÓN | 15,90

Black tiger shrimps, kale and togarashi

MAINS

PULPO | 25,90

Grilled octopus, "zarandedo", silver onion and white bean

CAULIFLOWER | 25,90

Roasted cauliflower, macha salsa, lemon and cured yolk

PIKE PERCH | 33,90

Pike perch, cauliflower purée, salted lemon, horseradish and poblano chili beurre blanc

DRY AGED | 35,90

Beef sirloin, recado negro, oxtail jus with orange and parsnip

DESSERT

RHUBARB & WHITE CHOCOLATE | 14,50

Rhubarb, white chocolate mousse, meringue and lemon balm

IMPOSSIBLE CAKE | 14,50

Chocolate cake, vanilla flan, almond crumble and salted bourbon caramel

QUESOS | 15,50

Selection of cheeses, seed cracker and homemade jam