

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 dijonaise

BOQUERONES | 9,90

Spanish anchovies, parsley and Gordal olives

TOMATES | 8,90

Summer tomatoes, lemon, thyme and Espelette

ELOTITOS | 9,90

Grilled baby corn, smoked mayo, queso fresco and paprika

SIDES

ENDIVE "CAESAR" | 12,90

Fresh endives, iced fennel, homemade "Caesar" dressing and macadamia

PENELOPÉ FRIES | 9,00

Crispy fries, parmesan and togarashi

CHEF'S MENU

FOUR COURSE TASTING MENU | 59,00

ADD TO THE MENU:

QUESOS | 14,50

WINES FOR THE MENU | 45,00

STARTERS

TOSTADA DE CAMARÓN | 14,90

Shrimp confit, miso, macha salsa and arugula

ASPARAGUS | 15,90

White asparagus, kelp, ramson and trout roe

TACO DE PESCADO

1x 15,90 | 3x 29,90

Beer battered pike perch, togarashi, cabbage and guacachile

TARTAR | 15,90

Beef tartar, ramson mayonnaise and crispy potatoes

MAINS

SEA BASS | 33,90

Grilled sea bass "a la talla verde", greens and fish supreme

PULPO | 25,90

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

CAULIFLOWER | 25,90

Roasted cauliflower, salted lemon, miso and macha salsa

BAVETTE | 38,90

Grilled bavette, recado negro, oxtail jus and parsnip

DESSERT

FRESAS CON CREMA | 14,50

Strawberry Szechuan jam, white chocolate mousse, meringue and strawberry ice cream

XOCO AND MANGO | 14,50

Baked chocolate mousse cake, chocolate cremeux and mango sorbet

QUESOS | 15,50

Selection of cheeses, seed cracker and homemade jam