

Penélope

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

BOQUERONES | 9,90

Spanish anchovies, parsley and Gordal olives

SURDOUGH TOAST | 8,90

Grilled sourdough with ricotta, hot honey and brown butter

SIDES

BROCCOLINI | 12,90

Grilled broccolini, lemon ricotta and za'atar

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 ATÚN | 15,90

Fresh tuna, miso emulsion, avocado cream and macha salsa

EMPANADA | 15,90

Corn masa pastry, duxelles, beanpureé, romesco and queso fresco

TACO DE PESCADO

1x 15,90 | 3x 29,90

Beer battered pike perch, togarashi, cabbage and guacachile

TARTAR | 15,90

Beef tartar, horse radish mayo, parmesan and crispy potatoes

MAINS

SEA TROUT | 32,90

Steamed sea trout, Lappish potato, miso green pipian beurre blanc and brown butter

POLLO | 24,90

Grilled half Cornish chicken with gochujang glaze, lemon, aioli, and pineapple pico de gallo

CAULIFLOWER | 25,90

Roasted cauliflower, salted lemon, miso and macha salsa

BAVETTE | 35,90

Char-grilled bavette, parsnip purée and chile negro gooseberry sauce

DESSERT

FRESAS CON CREMA | 14,50

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

PASTEL DE ELOTE | 14,50

Corn cake with dulce de leche and rompope ice cream

QUESOS | 15,50

Selection of cheeses, seed cracker and homemade jam