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

XOCO CAKE | 14,50
Baked chocolate mousse cake with dulce de leche and rompope ice cream

QUESOS | 15,50
Selection of cheeses, seed cracker and homemade jam