Executive Menu

Starters

Hummus (v.)

With pita bread and crudités.

Italian Burratina (vg.)

In quinoa with pesto and mojo.

Smoked Aubergine

With pistachio romesco, onion soup and squid noodles.

Main Course

Sorrentinos de Cañaillas

Pasta sorrentino of sea snails with citric sauce.

Rice Broth

Wild rice, scallops and prawns.

Picantón Tandoori

With mango and apple chutney & creamy celery.

Dessert

New York Style Cheesecake

Granola with pumpkin & ginger compote.

Lemon Tart

Quinoa pie crust with lemon curd & sesonal fruits.

22€

Two dishes to choose, a drink & a dessert.