

BRUNCH

3-Course Brunch | \$390 Per Person | Saturday & Sunday 11am-3pm
Add Free-Flow Sangria, Cava, House Wine And JJ Whitely Gin & Tonic | 230 For Two Hours
All Prices Are Subject To 10% Service Charge

PARA COMPARTIR

STARTERS TO SHARE

LA TABLA

Assortment of Ibérico cold cuts, cheese, Padrón peppers, olives & grated tomato on coca bread

PULPO

Slow cooked Galician octopus, creamy mashed potato, smoked paprika, salt flakes & extra virgin olive oil

VIERAS

Hokkaido scallops in garlic & parsley oil

ENSALADA DE BERENJENAS (V)

Refreshing eggplant salad with yogurt dressing & nuts

CROQUETAS DE CEP Y TRUFA (V)

Truffled porcini mushroom with shaved black truffle

PLATO PRINCIPALES

CHOOSE YOUR MAIN

PAELLA/ FIDEUA DE MARISCO

(mínimum 2 persons)

Your choice of Paella/ Fideua de Marisco/ Fideo pasta with prawns, clams & mussels

POLLO ASADO

Spanish marinated whole spring chicken & baby potatoes

ARROZ DE BOGAVANTE

(mínimum 2 persons)

Whole Boston lobster juicy rice & "Picada" nuts, tomato, parsley & garlic

COCHINILLO

16-hours slow cooked suckling pig leg, sweet potato & pear sauce **add 60**

SALMÓN CON COSTRA

Crusted salmon Mediterranean-style, grilled gem lettuce

BEEF CAB STRIPLOIN

250g USA Angus steak, Piquillo peppers confit & homemade fries **add 60**

POSTRES

CHOOSE YOUR DESSERT

TEXTURAS DE CHOCOLATE

Chocolate mousse sponge cake, ganache, crumble & ice cream

TARTA DE QUESO

Burnt basque cheesecake made with mix of Spanish cheese

LOS HELADOS

Assortment of homemade ice cream & sorbets

MATTO