

# Starters

*Bread variation, fresh cheese and olives*

*3,50 €*

*Season salad with parmesan and pine nuts*

*15,50 €*

*Iberian pork samosas with Asian salad*

*17,50 €*

*Beef tenderloin carpaccio*

*18,50 €*

*Octopus with sobrasada and orange hummus*

*19,50 €*

*Crostin in filo dough with pear chutney*

*15,50 €*

*Lentil soup*

*10,50 €*

*Spicy Bouillabaisse*

*19,50 €*

*Tax inclusive*



## *Main course*

*Cod fillet with citrus crust and artichoke*

*28,50 €*

*Sea bass with black risotto and lobster sauce*

*24,50 €*

*Spicy homemade pasta with prawns*

*20,50 €*

*Beef cheek with kale*

*24,50 €*

*Quail coq au vin with leeks*

*24,50€*

*Lamb sirloin with herb crust and beans*

*33,50 €*

## *Dessert*

*Chocolate and caramel semifreddo with orange salad*

*11,50 €*

*Passion fruit crème brûlée with Tonka ice cream and strawberries 11,50 €*

*Churros with almond ice cream and raspberries*

*11,50 €*

