

WEEKEND SPECIAL

FOOD

manchego polenta [v] with mushroom ragout and truffle parmesan crisp, parsley oil and tomato dust	[* 3,7,12]	200 g	10. ⁹⁰ €
grilled ibérico pork tenderloin* glazed with black garlic, chorizo and sunflower seed crumble, baby vegetables, pedro ximénez wine sauce	[* 1,7,9,12]	420 g 170 g	22. ⁹⁰ €
saffron paella [vg] rice, charcoal-smoked peppers, cherry tomatoes, sugar snap peas, pistachios, seaweed caviar	[* 6,8,9]	400 g	14. ⁹⁰ €
+ chicken breast		80 g	4. ⁰⁰ €
+ salmon, prawns	[* 2,4]	80 g	4. ⁶⁰ €
catalan crème 2.0 [v] vanilla custard, caramel espuma, almond crumble, citrus, sponge biscuit	[* 1,3,7,8]	150 g	6. ⁵⁰ €

DRINKS

sherry & pomegranate fermented lemonade tio pepe fino sherry, lime, filtered water	[* 12]	0,30 l	4. ⁹⁰ €
frizzante andaluz vino frizzante vivus secco, sherry wine, pomegranate, lemon, lime, rosemary, kumquat, soda water	[* 12]	0,50 l	9. ⁹⁰ €
habanero g&t gin infused with habanero peppers, tarragon, our tonic, chilli		0,30 l	9. ⁹⁰ €
habanero g%t our non-alcoholic gin infused with habanero peppers, tarragon, our tonic, chilli		0,30 l	6. ⁹⁰ €
cava benjamin clásico organic brut white, codorníu, do, penedès, spain	[* 12]	0,20 l	9. ⁹⁰ €