

# BRUNCH SET MENU

## STARTERS

### PUMPKIN & CARROT SOUP(VG)

ORANGE, PUMPKIN SEEDS,  
HERBS WITH NUT BREAD

### EGGS BENEDICTS

POACHED EGG, HOMEMADE BRIOCHE,  
HOLLANDAISE. YOUR CHOICE:  
SPINACH (V), HAM or SMOKED SALMON

### OCTOPUS CARPACCIO

SOBRASADA, SMOKED  
MAYO, POTATO, FENNEL

### ORGANIC TOMATO & STRAWBERRIES

SOURDOUGH, LOCAL BURRATA,  
BASIL, PISTACHIO,  
OLIVE OIL CAVIAR (V)

### DUO OF CROQUETTES

COD & JAMÓN

### TNT PRAWNS

TIGER PRAWNS IN TEMPURA BATTER WITH TNT SAUCE  
(Supplement of €8)

## MAIN COURSE

### JUICY LUCY BURGER

STUFFED CHEDDAR CHEESE  
PATTY, BACON, TOMATO, PICKLES

### CATCH OF THE DAY

FENNEL, ORANGE,  
ALMOND, DILL

### CONFIT GRILLED ARTICHOKE (VG)

LIGHT HUMMUS, CHICKPEAS, DRIED FRUITS, HERBS

### WHOLE BONELESS PICANTON

BURNT LEMON, HERBS, POTATOES

### STEAKS

(Supplement charges apply to the Brunch Set Menu)

#### SIRLOIN - €10.00

250g – Tender yet  
succulent with a strip  
of juicy crackling

#### FILLET - €20.00

250g - Lean & tender  
with a delicate flavour

#### RIBEYE - €15.00

300g – Delicately  
marbled throughout  
for superb flavour

#### SAUCES - €5.00

PEPPERCORN | CHIMICHURRI | BLUE CHEESE | TRUFFLE MUSHROOM | BEARNAISE

### SIDES

€8.00 | TRUFFLED MAC & CHEESE | ROOT VEGETABLES |  
| MASHED POTATO |  
| FRIES WITH TRUFFLE AND PARMESAN | GRILLED CABBAGE WITH ANCHOVY MAYO |

## DESSERTS

### CHEESECAKE

RED FRUITS IN TEXTURE

### S'MORES

CHOCOLATE MI CUIT, MARSHMALLOW, VANILLA

### PEAR 1.2.3 (VG)

CARAMELIZED NUT, THYME

### CARAMEL FLAN

PEAR GANACHE, LEMON SORBET, ANISE

2 Courses €35 / 3 Courses €40

**BOTTOMLESS DRINKS:** Add free-flowing house wine, cava, draught beer,  
mimosa or soft drinks for €17.50 per person for 2 hours.

To be enjoyed with a minimum of two courses per person starting from when your food order is taken. It is available for the allocated time of your reservation. We are happy to provide information pertaining to allergens and intolerance on request. V - vegetarian, VG - vegan