

# BRUNCH SET MENU

## STARTERS & SHARING

### CLASSIC SALMOREJO

CONFIT TOMATO, GARLIC, CHEESE,  
CRISPY BREAD (V)

### 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

### STROZZAPRETI PASTA

BASIL, PESTO, GREEN BEANS, POTATO (V)

### 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

## DESSERTS

### OUR OPERA

CHOCOLATE, ALMOND,  
COFFEE

### MARINATED STRAWBERRIES

BASIL, RASPBERRY,  
OLIVE OIL CAVIAR (VG)

### FRENCH TOAST

STRAWBERRY, MINT,  
CREME FRAICHE

### CHEESECAKE

COCONUT, PINEAPPLE

2 Courses €35 / 3 Courses €40

Add free flowing drinks to your experience.

Mimosa, Cava, House Wines, Soft Drinks & Water for €17.50 per person

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