

# LUNCH MENU

## STARTERS

### Peach Gazpacho

*Grilled avocado, pickled fennel, crouton, feta cheese*

16

### Heirloom Tomatoes Marinated Salad

*Tomato essence, parmesan cheese, basil*

18

### Grilled Holland leek with Burrata Cheese

*Almond, butter soy cream sauce, crispy leeks*

24

### Winery Beef Tartare

*Chive, shallot, cured egg yolk, capers*

28

### Sizzling plate with Chorizo Chickpea & Eggs

*Crispy potatoes, chive, sourdough bread*

20

### Galician Octopus Carpaccio

*Fennel, almond, seaweed, japanese cucumber dressing, olive powder, dill oil*

20

### Gambas al Ajillo

*Garlic, dried chili, chive, sourdough bread*

24

## SMALL BITES

### Bread & Butter

*Toasted sourdough, homemade kombu AOP butter*

6

### Marinated Olives

*Chef's selection house-marinated olives*

8

### Patatas Bravas

*Crispy layered Spanish agria potato, bravas sauce, parsley aioli*

14

### Padrón Pepper

*Maldon sea salt, honey sherry sauce*

15

### Arturo Sanchez Jamón

*Premium iberico shoulder bellota 60 month aged gran reserva 50g*

39

### Charcuterie Board

*Iberico chorizo, cured auvergne ham with truffle, saucisson*

22

### Cheese Platter

*Chef's selection of 3 types of cheese, honey, candied walnut, gluten free charcoal crackers*


26

# LUNCH MENU

## MAINS

<b>Chicken Breast with Carrot Cabbage Salad</b> <i>Italian parsley, mint, feta</i>	28
<b>Iberico Porkloin</b> <i>Green harissa, pumpkin puree, pork jus</i>	30
<b>New Zealand Trout</b> <i>Fennel, dill, capers, orange, olive powder</i>	28
<b>O' Connor Striploin</b> <i>Truffle rice, chimichurri</i>	38
<b>Homemade Kale Pesto Pappardelle Pasta</b>  <i>Crouton, cherry tomato, shaved parmesan cheese</i>	20
<b>Aglio Olio Pappardelle Pasta</b>  <i>Garlic, dried chili, spanish onion, cherry tomato, olive, feta</i>	22
<b>Homemade Porcini Mushroom Risotto</b>  <i>Shimeiji mushroom, crouton, parmesan</i>	22

## DESSERT

<b>Basque Burnt Cheesecake</b> <i>Stracciatella Ice Cream</i>	18
<b>Lemon Tart</b> <i>Homemade lemon curd, stracciatella ice cream</i>	16
<b>Mixed Berries Snow</b>  <i>Rose jelly, roasted mixed nuts, mixed berries</i>	18

*Indulge in the artistry of gastronomy, as we craft a gourmet journey, harmonizing diverse flavors, textures, and aromas, to enchant your senses.*