



EXECUTIVE SET LUNCH

Friday, 11.30AM-2.30PM

2-course menu \$32⁺⁺

3-course menu \$38⁺⁺

Appetizer

Ensalada De Tomate Con Col Rizada (V)

Heirloom Tomato | Kale | Avocado | Cranberry | Walnut | Sherry Vinegar

or

Calabacin A La Plancha Con Salmon Ahumado

Grilled Zucchini | Smoked Salmon | Idiazabal Cheese Foam | Wild Rocket | Pine Nut | Apricot

or

Coca De Higos Y Foie Con Vermouth

(Supplementary \$6⁺⁺)

Foie Gras | Grilled Figs | Crispy Spanish Flatbread | Vermouth Reduction

Main

Lubina Frita Con Migas

Pan-fried Seabass Fillet | Butterbean | Tomato | Broccolini

or

Pollito A La Parrilla

Grilled Baby Poulet | Mash Potato | Sautéed Vegetable | Chicken Jus

or

Hongo De Polenta (V)

Polenta | Mushroom | Capsicum | Idiazabal Cheese | Baby Corn | Pumpkin Seed

or

Carrillera De Ternera

(Supplementary \$8⁺⁺)

Angus Beef Cheek Braised in Red Wine | Creamy potato | Padron Pepper | Baby Pea Shoots

Dessert

Flan De Huevo

Caramel Flan | Strawberry & Citrus Segments

or

Classic Churros

Spicy Chocolate Dip | Pecan Nuts

All prices are subject to 10% service charge & prevailing government taxes.
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.