



# GROUND

ARTISAN CAFE & BAKERY

## SET MENU

### STARTERS

**Chilled `Salpicao` salad**, with free range chicken,  
green peas, sweet corn, cheese, mayonaise

or

**Sweetcorn cream**, vegetable ceviche and  
homemade nachos | VT

or

**Grilled halloumi**, tzatziki, chilli sauce,  
lamb's lettuce salad | VT

### MAINS

**Free range chicken**, coconut, pak choi,  
fregola with herbs and peanuts

or

**Salmon poke**, marinated raw salmon, organic  
avocado, quinoa, red onion, cherry tomato,  
coconut rice (white or whole grain)

or

**Panang curry**, crunchy wok fried veggies,  
coconut rice (white or wholegrain) | V

**Tea / Coffee**  
or **chocolate chip cookie**

19 €



100% RECYCLABLE



RECYCLE & REUSE



BIODEGRADABLE

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## MENÚ DEL DÍA

### ENTRANTE

**Ensalada de Salpicón**, pollo de corral,  
guisantes verdes, maíz dulce, queso, mayonesa

o

**Crema de maíz dulce**, ceviche de verdura  
y nachos crujiente de wantón | VT

o

**Halloumi a la plancha**, tzatziki con salsa de chili y  
ensalada de canónicos | VT

### PRINCIPAL

**Pollo de corral** con coco, pak choi, pasta siciliana  
fregola con hierbas y cacahuets

o

**Poke de tartar de salmón marinado**, aguacate bio,  
quinoa, cebolla roja, tomate cherry, arroz  
de coco (blanco o integral)

o

**Curry panang** vegetariano  
Verduras de wok, arroz de coco (blanco o integral)

**Café / té**  
o **galleta de chocolate**

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