



Mains

Turkey breast 29€

Roasted turkey breast filled with herb & bread stuffing and wild mushrooms, roasted seasonal vegetables, cranberry compote, mulled wine gravy

Grilled octopus 31€

Spicy togarashi, purple potatoes, sushi vinaigrette, spicy mayo

Grilled monkfish 33€

Potato foam, coconut bisque, grilled baby carrots

Confit cochinillo 29€

Slow cooked pulled pork, crispy crackling, mulled wine gravy, roasted parsnip

Seafood tagliatelle 28€

Fresh pasta, fresh clams from Carril, calamari, prawns, chilli, smoked black garlic

Panang curry 23€ V

Stir fried seasonal organic & local vegetables, cashew nuts, coconut milk, coconut rice Prawn option 4€ // Chicken option 3€

Roasted miso aubergine 19€ V GF

Josper roasted half aubergine, pomegranate, pak choi, edamame, red onion, corriander, spring onion, yuzu gel, fresh chilli, tofu, crunchy quinoa

Moroccan-style pulled lamb 27€ GF

Slow braised Spanish lamb shoulder, pumpkin puree, pomegranate, local olives, salted lemon, ras el hanout jus

Premium fillet steak and fries 34€ GF

250G premium higher-welfare beef, mixed green side salad, chimichurri sauce and fries

Tomahawk steak 81€

1.0kg aged rib-eye steak on the bone, marinated 24h with orange, ginger and honey, cooked in the Josper charcoal grill, served with skinny fries, summer salad and chimichurri sauce (recommended to share)

Slow cooked spicy long-ribs // 500g 23€ / 1.0kg 33€

Duroc pork ribs cooked 24h, marinated in mixed spices, sweet soy sauce, finished in the Josper oven

Dessert

Vanilla pannacota 8€

Mulled wine gel, poached red fruit

Rum & raisin chocolate pot 8€

Dark chocolate mousse, salted caramel

Chocolate fondant 8€

Vanilla ice cream, red berry couli, pistachio nuts

Spanish cheese board 13€ / 21€

Grapes, spicy pecan nuts, chutney

Mango pudding 6€ GF

Toasted coconut, merengue, fresh & dried raspberries

Cheesecake 7€

Heart of homemade "dulce de leche", fresh red fruit

