

MARKET MENU

FEBRUARY 2018

CEVICHE DE MANZANA VERDE Y APIO, CABALLA AHUMADA, AJOBLANCO (GF)

Marinated celery and green apple, smoked mackerel, Ajoblanco **7.5**
Vegetarian option available **6.5**

TEMPURA DE VERDURAS, QUESO DE CABRA, MIEL DE CAÑA (VG)

Vegetables tempura, goat cheese, cane honey **6.9**

ARROZ CON BACALAO Y COLIFLOR (GF)

Creamy rice, cod, cauliflower **7.5**

GAMBAS A LA PLANCHA (GF)

Grilled Mediterranean king prawns **8.9**

MANITAS DE CERDO, FOIE GRAS, MORCILLA DE BURGOS (GF)

Pork trotters, foie gras, black pudding **7.9**

VIEIRAS, GUISANTES, JAMÓN IBÉRICO (GF)

Hand dive scallops, green peas, Iberian ham **8.9**