

SET LUNCH MENU

Monday - Friday

STARTERS

Homemade croquettes: ham duo / mushroom duo

Gluten, dairy, egg, nut, sulfites (wine)

Zucchini spaghetti salad with Jospier chicken, baby spinach and vegetables

served with a Thai dressing

Gluten, nut, mustard

Tomato tartare and tuna belly with a Mediterranean dressing

Fish, gluten, mustard

Homemade Russian salad with beetroot-infused mayonnaise

Dairy, gluten, fish, sulfites (pickles)

Fresh Burrata on a bed of green pesto and cherry tomatoes (**supl.2 €**)

Dairy, gluten, nut, sulfites (vinegar)

Pumpkin cream with mushrooms and Iberian ham shavings.

Gluten, dairy

Nachos with Peking duck and mayo sauce (soy and spicy chipotle)

Gluten, nut, dairy, egg, soya bean

Norwegian salmon tartare with crispy popcorn

Gluten, soya bean, fish, nut, sesame seeds

Trio of mini baos with calamari and garlic mayo

Gluten, mollusc/shellfish, egg, nut

Pulled chicken tacos and pickled onion served with our special spicy sauce (2)

Gluten, fish, nut

MAIN COURSES

Thin-crust Pizza Carbonara: bacon, Parmesan shavings, egg yolk, nuts

Gluten, egg, dairy, nut

Thin-crust Pizza Iberian ham: tomato, Iberian ham shavings, Parmesan, and
blue cheese cream

Gluten, dairy

Pizza Napolitana: slow-cooked pork cheek, bechamel, black truffle cream,
purple onion **(supl. 2€)**

Gluten, dairy, nut, sulfites (wine)

Rigatoni in a Scottish smoked salmon cream sauce

Gluten, dairy, fish, sulfites (wine)

Tagliatelle bolognese with matured beef and DOP Parmesan

Gluten, egg, dairy, celery, sulfites (wine)

Red chicken curry wok noodles

Egg, dairy, gluten, soya bean

Josper Grilled Vegetables

Gluten

Josper rice: pork fillet, wild green asparagus, spring onions **(min. 2 persons,
supl. 2 euro p/p)**

Gluten, celery, soya bean, dairy, fish, mollusc, shellfish

Fish & chips (hake) served with tartare sauce

Fish, egg, dairy, gluten

Teriyaki beef and vegetable stir-fry served with coconut-milk rice

Egg, gluten, sesame, nut

Potato 'Spiral' with Iberian ham and free-range fried egg

Gluten, egg

Hamburger (matured beef), free-range fried egg, Cheddar cheese and crispy
bacon

Gluten, dairy, egg

Beef steak tartare. Prepared at the table **(supl. 8€)**

Gluten, mustard, fish, egg

DESSERTS

Mini brownie with vanilla ice-cream

Gluten, dairy, egg, soya bean, nut

Chocolate and hazelnut mini pizza

Gluten, dairy, nut

Homemade cheesecake

Gluten, dairy, egg

Lemon sorbet with a dab of strawberry

Gluten, dairy

Fruit of the day: Pineapple

Includes starter, main course and dessert

12.75€

... and whilst you're waiting something special to whet your appetite ...

Cantabrian anchovies 2.20€/each

Gluten, fish

Homemade croquettes: ham duo / mushroom duo 5.50€

Gluten, dairy, egg, nut, sulfites (wine)

Homemade Russian salad with beetroot-infused mayonnaise 6.50€

Dairy, gluten, fish, sulfites (pickles)

Potato 'Spiral' with Iberian ham and free-range fried egg 7.50€

Gluten, egg

Fried calamari with mayo 8.50€

Fish, egg, gluten

Hand-cut 'Bellota' Iberian ham 20.50€

Gluten

De acuerdo con lo establecido en el REGLAMENTO (UE) N1 1169/2011 sobre la información alimentaria facilitada al consumidor, informamos a nuestros clientes, que los productos incluidos en la carta pueden contener alérgenos o trazas de los mismos. Para mayor información, consulte a nuestro personal. Este establecimiento no es un restaurante libre de alérgenos, por la manipulación de los mismos en la elaboración de los platos pueden existir trazas de cualquiera de ellos.

