

SET LUNCH MENU:

Saturdays, Sundays,
public holidays, and
public holiday eves

STARTERS

Homemade croquettes: ham duo / mushroom duo

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

Shrimp croquettes

Gluten, dairy, shellfish, sulfites (wine)

Zucchini spaghetti salad with Jospser 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

!NEW! UKRAINIAN salad with an original touch

Dairy, gluten, fish, sulfites (pickles)

Fresh Burrata wood oven aubergine purée, tomato cubes and truffle
mayonnaise (**supl.2 €**)

Dairy, egg

Classic seafood cream served with grilled shrimp.

Gluten, dairy, shellfish, sulfites (pickles)

Prawn and seasonal vegetable tempura with duo of sauces, kimchi & soya
mayo

Gluten, mollusc/shellfish, egg, dairy

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

Gluten, egg

Peking duck bao with soy mayo

Gluten, dairy, soya bean, mustard

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

Gluten, fish, nut

Trio of mini baos with calamari and garlic mayo

Gluten, fish, egg, nut

Salmon, apple, and red onion ceviche seasoned with citrus tiger milk

Fish

!NEW! Red tuna tartar bao with hoisin sauce and quail egg

Gluten, soya bean, fish, nut, sesame

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. 2,60€)**

Gluten, dairy, nut, sulfites (wine)

Salmon and seasonal vegetables cannelloni and pink bechamel, served with
garlic bread

Gluten, dairy, fish, sulfites (wine)

Our homemade Bolognese with spanish pepperoni, quail egg and Rigatoni
pasta

Gluten, egg, dairy, sulfites (wine)

Josper 'Arròs del Senyoret': our house-special fish rice

(min. 2 persons, supl. 4 euro p/p)

Soya bean, fish, seafood, shellfish

Tikka Masala-style wok noodles with prawns and vegetables

Egg, dairy, gluten, fish, soya bean, shellfish

Josper Tuna Tataki with edamame beans and our special dressing

Soya bean, nut, egg

Josper Salmon with vegetables

Fish, nut, egg

Josper Grilled Vegetables

Gluten

Josper Pork fillet in a red Thai sauce

Gluten

Hamburger (homemade), free-range fried egg, Cheddar cheese and crispy
bacon.

Gluten, dairy, egg

Grilled beef churrasco with Argentinian sauce and potatoes **(supl. 3,50€)**

Gluten

Josper beef tenderloin steak **(supl. 6,50€)**

Gluten, dairy

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

Gluten, mustard, fish, egg

Galician beef ribeye steak. Matured for 30 days **(for 2 persons with an
additional supplement of 15€/kg per person)**

Gluten

DESSERTS

Homemade Torrija

Gluten, dairy, egg

Profiteroles with chocolate sauce and vanilla ice cream

Gluten, dairy, egg, soya bean, nut

Brownie, melted chocolate and a scoop of ice cream

Gluten, dairy, egg, soya bean, nut

Homemade tiramisú

Gluten, dairy, egg, nut

Lemon sorbet with a dab of strawberry

Gluten, dairy

Assortment of ice-creams (to choose)

Nut, soya bean, dairy, gluten, egg

Fruit of the day: pineapple

Includes starter, main course and dessert

18,50€

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

Cantabrian anchovies 2.50€/each

Gluten, fish

Homemade croquettes: ham duo / mushroom duo 6.50 €

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

Homemade Russian salad with beetroot-infused mayonnaise 7.50€

Dairy, gluten, fish, sulfites (pickles)

Potato 'Spiral' with Iberian ham and free-range fried egg 8.50€

Gluten, egg

Fried calamari with mayo 10.50€

Fish, egg, gluten

Hand-cut 'Bellota' Iberian ham 22.50€

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.

