



SUMMER RESTAURANT WEEK

Ensalada de Hinojo y Citricos

Crispy fennel, Citrus segments , scallions ,honey roasted pine nuts, lemon honey vinaigrette.

Confit de Pulpito

Confit of baby octopus, toasted corn and cherry tomato salad

Empanada de Cordero ahumado al Quebracho

Braised and smoked lamb empanada

Trucha al Papel

Trout “en Papillote”, carrots, sweet peas, onions on bed of spinach

Ojo de Bife

Grilled rib eye, black olive and basil mashed potatoes, roasted beets

Pernil de Cerdo al Horno de Barro

Roasted Leg of pork, Valencia orange, white wine, garlic, grilled yams and plum chutney

Flan de Dulce de leche

Salted caramel nougat

Compota de Frutas con crema

Vanilla scented stewed stone fruit, Crème Chantilly

Milhoja de Chocolate y Frambuesa

Chocolate ganache, vanilla ice cream and fresh raspberries Napoleon