



PRIVATE DINING ROOM MENU A

GAZPACHO

Cold tomato and cucumber soup, raspberry vinegar, burrata cheese, croutons

HUEVOS

Scrambled organic eggs with oyster mushrooms and grilled organic chicken

CALAMARCITOS

Crispy Baby Calamari, garlic aioli, country tomato sauce

Choice of main course

PAELLA "OLA"

Rice paella, wild fish "a la plancha", Japanese baby prawns, saffrons, garlic aioli

OR

SPANISH PORK

Grilled Spanish pork, lentil salad and charred broccolini

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CHURROS CON CHOCOLATE

Spanish churros with warm chocolate sauce and vanilla pastry cream

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STILL/SPARKLING WATER

COFFEE/TEA

85++