

# THE OPTIMIST

## 348

### BRUNCH MENU

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A sharing experience

- ◆ **Yellow & Raff tomato (v)**  
Basil pesto, roasted pine nuts,  
maldon salt
- ◆ **Cheese & cold cuts selection**  
Spanish cold cuts and cheese
- ◆ **“Chorizo al vino”**  
Smoked chorizo, red wine
- ◆ **Gambas “A la plancha”**  
Grilled king prawns, sea salt,  
kimuchi sauce
- ◆ **Mushroom Croquettes (v)**  
Porcini mushrooms

### MAIN COURSES

- ◆ **Grilled Pork Ribs**  
Iberian pork ribs, grilled corn,  
home-made barbeque sauce
- ◆ **Eggplant “Al Horno”**  
Roasted eggplant, tomato stew,  
goat cheese, walnut
- ◆ **Red snapper “A la espalda”**  
Wild caught red snapper
- ◆ **Angus Beef Cheek**  
Slow cooked, pumpkin puree,  
beef jus, nuts
- ◆ **Black rice**  
Charcoal grilled calamari, squid ink
- ◆ **Chateaubriand (for two) +68 p.p.**  
Spanish beef fillet, potatoes, spinach,  
beef jus

### DESSERT

**Chef’s dessert selection**

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No service charge.