

BRUNCH MENU

\$348

SELECTION OF COLD DISHES

A selection of Iberian Charcuterie & Cheese,
Market Salads & Pintxos for you to enjoy

STARTERS FOR SHARING

Gambas “A La plancha”

Blue prawns grilled on sea salt, kimuchi sauce
&

Mushroom Croquettes (v)

Boletus mushrooms

&

Broken Eggs “Huevos Rotos”

Iberian ham, chorizo, potatoes, eggs

MAIN COURSES

(Choose one per person)

Grilled Pork Ribs

Iberian pork ribs, grilled corn,
barbecue sauce

USDA Prime Rib Eye

(add \$78)

Charcoaled whole garlic

Grandma’s Lentils (v)

Stewed lentils, “sofrito” topped with
charcoal grilled Portobello mushroom

Juicy Lobster Rice — 30min cooking time

(for 2 people - add \$48 per person)

600gr Boston lobster, squid,
onion & tomato “sofrito”

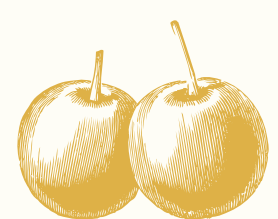
Red Snapper

Wild caught red snapper fillet,
garlic, chili, extra virgin olive oil,
sherry vinegar

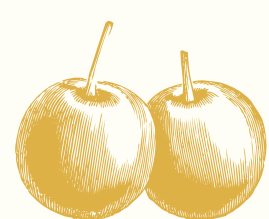
Charcoal Roasted Chicken

Roasted chicken, soft herbs,
crispy potato

\$180



DESSERT



Brownie, Flan or Cheesecake
Depending on availability

(Our desserts are made fresh in house)



FREE-FLOW



(Last call at 3pm)

Prosecco / Sangría / Artero White
Paco García Seis Red / Estrella Damm