

Spanish Menu

MOCKTAILS

	Lemon Grass Mojito Lemon Grass, Mint And Lemon With Soda	175
	Hot Guava Guava Juice, Rock Salt Fresh Mild Chilli, Lime	175
	Sparkling Kaffir Lime Fresh Ginger, Kaffir Lime, Lime Juice With Lemonade	175
	STARTER	
	Garlic Butter Prawns, Herb Chilli Mayo	1005
	Smoked Salmon & Caramelized Shallot Tartlet, Cream Cheese	975
	Grilled River Sole With Avocado & Pomegranate Salsa	825
	Harissa Marinated Chicken With Sun-dried Tomato Sauce	655
	Grilled Cottage Cheese & Broccoli Skewers, BBQ Sauce	555
	Crispy Caramel Tofu, Chipotle Tomato Salsa	555
•	Avocado On Sourdough Bread, Confit Peppers, Rocket Leaves	555
	SALAD	
	Grilled Harissa Chicken Salad With Lettuce, Sunflower Seeds & Peaches	625
•	Garden Lettuce Salad With Roasted Beetroot, Orange, Goat Cheese & Balsamic Glaze	530
	SOUPS	
	Chicken, Chickpea & Spinach	290
	Carrot & Cilantro	270



PAELLA

	Classic Seafood Paella	1010	
	Smoky Pork Ribs & Chorizo Paella	895	
	Roasted Chicken & Peas Paella	825	
•	Roasted Seasonal Vegetable Paella	655	
MAIN COURSE			
	Spicy Grilled Prawns With Seasonal Pilaf & Chilli Emulsion	1185	
	Seared River Sole, Baby Potato & Vegetables, Mojo Picon Sauce	1125	
	Slow-Braised Lamb Shank With Peas & Almond Potato Mash, Spicy Jus	1365	
	Roasted Chicken Thigh With Walnut Pepper Jus & Brown Rice	865	
	Rustic Chicken & Sausage Fabada With Garbanzo Beans & Seasonal Pilaf	865	
	Spanish-Style Pepperoni & Potato Frittata	750	
•	Cottage Cheese & Walnut Steak With Fresh Green Vegetables & Goat Cheese	635	
•	Grilled Tofu, Kidney Beans & Almond Rice, Pepper Sauce	635	
•	Bean & Seasonal Vegetable Ragout With Quinoa- Crusted Sweet Potato & Brown Rice	635	
•	Spanish Style Grilled Vegetables With Sour Cream & Herbs	635	
	DECCEPT		
	DESSERT		
	Dark Chocolate & Hazelnut Pudding, Vanilla Ice Cream	390	
	Lemon & Cocoa Pie With Mascarpone Whip	390	
•	Biscoff Ice Cream	390	
	Rose Petal Ice Cream	390	

