

# BOTTOMLESS BRUNCH BY THE SEA

## SMALL PLATES

### SHAKSHUKA EGGS

ROASTED TOMATO SAUCE, HOT CHILI PEPPERS

### AVOCADO TOAST

SOURDOUGH, SUMAC, DILL, SEEDS

### COURGETTE (VG)

MARINATED TOFU, POMEGRANATE

### OUR CAESAR SALAD

SMOKED CHICKEN, MAHON CHEESE, CAESAR  
MAYO, BACON

### DUO OF CROQUETTES

COD & JAMÓN

### OCTOPUS CARPACCIO

SOBRASADA, SMOKED MAYO, POTATO,  
FENNEL

### WHITE FISH CEVICHE

AJI AMARILLO, GINGER, SWEET POTATO,  
CORIANDER, CHILI

### STEAK TARTAR

CLASSIC DRESSING, CURED EGG YOLK, FRIES

### TNT PRAWNS

TIGER PRAWNS IN TEMPURA BATTER, TNT  
SAUCE  
(SUPPLEMENT OF 8.00)

## LARGE PLATES

### SIRLOIN TAGLIATA

200G - ROCKET, TONFIT TOMATOES

### CATCH OF THE DAY

FENNEL. ORANGE, ALMOND, DILL

### WHOLE BONELESS PICANTON

BURNT LEMON, HERBS, NEW POTATO

### OVEN ROASTED CELERIAC

MISO, APPLE

### STROZZAPRETI PASTA

BASIL, PESTO, GREEN BEANS, POTATO

### SURF & TURF SLIDERS

MINI BEEF BURGERS, TOMATO,  
CHEDDAR CHEESE, TNT PRAWNS,  
FRIES

### REEF & BEEF

300G - RIBEVE STEAK, 1/2 LOBSTER,  
FRIES, SALAD, GARLIC BUTTER  
(SUPPLEMENT OF 40.00)

## SWEETS

**CHEESECAKE** - COCONUT, PINEAPPLE

**LEMON - MANDARIN - FENNEL** - FENNEL MOUSSE, CITRUS, MERINGUE

**OUR OPERA** - CHOCOLATE, ALMONDS, COFFEE

**MARINATED STRAWBERRIES** - BASIL, RASPBERRY, OLIVE OIL CAVIAR

Starter or dessert and main 45.00 per person

Starter, main and desesert 55.00 per person

2 hour Open bar including house wines, cava, soft drinks and water 25.00 per person

Price includes 10% VAT. A discredionary 10% Service charge will be added to your bill.