

Spanish Guest Chef - Mikel Arriet

Thursday 30th July – Saturday 1st August

Tapas and PintxOs all \$8.00

Lomo gamba aceituna mayo-
Pork loin with shrimp mayonnaise

Pimientos rellenos de atun-
Piquillo peppers filled with tuna

Pintxo de piminetos con anchoas marinadas-
Red bell peppers with marinated anchovies

Setas a la plancha con yema-
Grilled shitake mushroom with quail egg

Pulpo a la gallega ahumado-
Smoked octopus "Galicia style"

Salteado de almejas y langostinos-
Sauteed clams and shrimps flamed with whiskey

Chipirones rellenos a la plancha con vinagreta-
Grilled stuffed squid with vinaigrette

Choricitos al brandy-
Chorizo with brandy

Pintxo de queso de cabra gratinado con manzana acida-
Grilled goat cheese with rocket and apple

Primeros Platos – First plates

Tempura negra con ali-oli -
Black shrimp tempura with alioli \$17.50

Espárragos en gabardina, jamón serrano y yogurt al limón -
White asparagus tempura with Serrano ham and lemon yoghurt \$38.50

Pimientos del Piquillo rellenos de setas y salsa de ajo-
Piquillo peppers stuffed with assorted mushrooms in garlic sauce \$19.00

Cebollitas al Cabrales - *Small onions in Cabrales sauce \$18.50*

Gazpacho de melocotón y langosta -
Peach gazpacho with lobster \$17.50

Sopa de Patata a la riojana -
Riojana style potato cream soup \$12.50

Platos Principales – Main plates

Pochas con mejillones al azafrán o almejas -
White beans with mussels/clams and saffron \$21.50

Arroz caldoso de Mariscos -
Seafood wet rice \$39.50

Manitas de Cerdo con Ostras frescas y pistacho –
Pork knuckles with fresh oysters and pistachio \$17.50

Pastelito de cordero relleno de pera con foie en salsa mielosa -
Lamb cake with pears and foie gras in honey sauce \$41.50

Lubina al horno con vinagreta de arbequina limonera y velo de chardonay -
Grill market fish with hazelnuts, arbequina olives, vinaigrette and chardonnay glaze \$39.00

Marmitako de Mar -
Marmitaco with seafood \$35.00

Abdomen de cerdo al horno -
Oven roast pork belly with apple puree \$25.00

Postre – Desserts

Pastel de queso manchego caliente con reducción de Pedro Ximenez -
Manchego cheese hot cake \$17.50

Arroz con Leche frito con granizado de manzana y ratatuile de frutos del bosque -
Fried rice with milk, apple ice and forest berries ratatouille \$15.00

Peras con velo de vino finto y salsa de toffee -
Pears covered with white wine and toffee sauce \$14.00

Esfera de chocolate blanco en culis de aceituna negra -
White chocolate sfera with black olives and basil coulis \$19.50

Soul
bar & bistro

