

PLATOS CHICOS + ENSALADAS

- ✦ asparagus soup • red peppers • almonds £14
- black ibérico tomato • straciatella • lovage £16
- ✦ whole globe artichoke • mustard dressing £16
- raw artichoke • avocado • rocket • grapefruit • almonds • £18
- ✦ beetroot • orange • lamb's lettuce • caramelised onions £18
- ✦ sea bream crudo • blood orange • fennel £18
- ✦ octopus carpaccio • lime • chilli • olive oil £18
- ✦ raw tuna • avocado • wasabi £20
- ✦ vitello tonnato • capers • parsley • lemon £18
- beef carpaccio • truffle dressing • parmesan • lamb's lettuce £22

PASTAS

- orecchiette • lemon • cream • parsley • parmesan £18
- paccheri • cacio • pepe • bottarga £18
- maltagliati • celery pesto • burrata • basil £19
- ricotta truffle ravioli • brown butter • capers • truffle £22
- potato gnocchi • veal ragù • parmesan £22

PESCADOS + CARNES

- ✦ lemon sole • green kale • seeds £42
- seared scallops • lemon dressing £28
- ✦ roast wild sea bass • sauce vierge £38
- secreto ibérico pork £38
- blackened chicken £26
- ✦ suckling lamb shoulder £42
- ✦ grilled fillet steak (250 gms) £46
- ✦ grilled sirloin steak (350g) £38
- ✦ grilled bavette (350 gms) £42
- ✦ grilled rib eye steak (350 gms) £38

VEGETALES

- ✦ humita spiced corn • basil £9
- ✦ caramelised sweet potato £8
- ✦ roast domino potatoes £8
- ✦ grilled asparagus • lemon • olive oil £12
- ✦ broccoli • tomato • chilli • almonds £9
- ✦ tomatoes • basil • olive oil £12
- ✦ peas & mint £9
- ✦ steamed spinach £7
- ✦ avocado • cayenne pepper • black sesame £6
- ✦ green leaf salad £6