

CASA CRUZ

PLATOS CHICOS + ENSALADAS

- + calcot vichyssoise soup • chives £14
- roast delica pumpkin • black fig • hazelnut • bitter leaves £18
- salad of roast onions • sweet potato • mijo • castelfranco £18
- iberiko black tomato • stracciatella • lovage £16
- raw artichoke • avocado • basil • grapefruit • parmesan £18
- roast beetroot • escarole • grilled baby gem • whipped feta • tarragon £18
- + sea bream crudo • blood orange • fennel £18
- + octopus carpaccio • lime • chilli • olive oil £18
- + raw tuna • avocado • wasabi £20
- + vitello tonnato • capers • lemon £18
- beef carpaccio • roast pine nuts • aged manchego cheese £22

PASTAS

- orecchiette • lemon • cream • parmesan £18
- paccheri • cacio • pepe • bottarga £18
- roasted aubergine • rigatoni • taleggio £20
- potato gnocchi • veal ragu • parmesan £22
- amatriciana • conchiglioni • parmesan £20
- shaved black truffle £20

PESCADOS + CARNES + VEGANO

- + charred aubergine • coriander seed dressing • chervil (ve) £22
- + roasted skate • beurre noisette • capers • lemon £32
- + hand dived roasted scallops • cauliflower brava sauce • jamon iberico £30
- + roast wild sea bass • sauce vierge £38
- secreto iberico pork £38
- blackened chicken £26
- + suckling lamb shoulder £42
- + grilled grass fed fillet steak (250gms) £46
- + grilled grass fed sirloin steak (350gms) £38
- + grilled grass fed bavette (350gms) £42
- + grilled grass fed ribeye (350gms) £38

VEGETALES

- humita spiced corn • basil £9
- + caramelised sweet potatoes £8
- jospoer roasted Jerusalem artichokes • shallot butter £8
- roast carrots • thyme £7
- jospoer roasted onions • balsamic £8
- soft polenta • aubergine ratatouille £9
- + roast domino potatoes £8
- + steamed spinach £7
- + iberiko tomato • basil • olive oil £6
- + avocado • cayenne pepper • black sesame £6
- + green leaf salad £6