

# CASA CRUZ

## PLATOS CHICOS + ENSALADAS

- ✦ jerusalem artichoke soup • truffle oil • hazelnuts £10  
burrata • roast tomatoes • basil £16
- raw artichoke • avocado • radicchio • grapefruit • almonds • manchego £18
  - ✦ octopus carpaccio • lime • chilli • olive oil £18
  - ✦ raw tuna • avocado • wasabi £19
  - seared scallops • lemon dressing £27
- ✦ spiced crab • avocado • cucumber • cayenne £22  
foie gras terrine • red pepper chutney £22
- ✦ vitello tonnato • capers • parsley • lemon £18
- beef carpaccio • truffle • parmesan • lamb's lettuce £22

## PASTAS

- orecchiette • lemon • cream • parsley • parmesan £18
- paccheri • cacio • pepe • bottarga £18
- fusilli • tomato • basil • parmesan £18
- potato gnocchi • jamón ibérico • pesto • pecorino £18
- potato gnocchi • veal ragù • parmesan £21

## PESCADOS + CARNES

- ✦ seared organic cod • tomatoes • olives £26
  - ✦ seared lemon sole £36
  - ✦ roast wild sea bass £36
  - ✦ peppered tuna steak £36
  - ✦ secreto ibérico pork £38
  - ✦ blackened chicken £26
    - ✦ veal chop £36
  - ✦ peppered venison loin £36
  - ✦ suckling lamb shoulder £42
  - ✦ grilled fillet steak (250 gms) £46
  - ✦ grilled sirloin steak (350 gms) £38
  - ✦ grilled rib eye steak (350 gms) £38

## VEGETALES

- ✦ humita spiced corn • basil £9
- ✦ caramelised sweet potato £8
- ✦ roast domino potatoes £8
- stacked ratatouille £9
- ✦ broccoli • tomato • chilli • almonds £9
- ✦ roast cauliflower • truffle • parmesan £12
- ✦ beetroots • horseradish dressing £9
- ✦ roast wild mushrooms • parsley • lemon £12
- brussel sprouts • parmesan dressing • hazelnuts £12
- ✦ steamed spinach £7
- ✦ beans • lentils • chilli • tomato dressing £9
- ✦ quinoa • sweet potatoes • pomegranate £9
- ✦ avocado • cayenne pepper • black sesame £7
- ✦ green leaf salad £6

A 12.5% discretionary service charge will be added to your bill.

✦ Refers to lactose, sugar and gluten free (ask for buckwheat melba toast).

Please inform your waiter if you have any food allergies.