



## 3-COURSE LUNCH MENU

\$58++ per pax  
Min 10 Pax to Dine

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### 1st Course

#### **Piquillo Rellenos de Bacalao**

Stuffed Piquillo Peppers | Atlantic Cod | Black Olive Dust | Red Pepper Coulis

or

#### **Jamon Croquetas**

Jamon Iberico | Béchamel | Garlic Aioli | Spicy Bravas Sauce

or

#### **Rúcula de Manchego (V)**

Wild Rocket | Manchego Cheese | Pecan Nuts | Orange Segments | Sherry Vinaigrette

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### 2nd Course

#### **Carrilleras de Ternera**

Braised Angus Beef Cheek | Heirloom Carrots | Smoked Potato Foam

or

#### **Colita de Pescado**

Char-Grilled Largemouth Bass | Oyster Mushrooms | Sofrito Rice | Piquillo Sauce

or

#### **Pollo Asado con Persillada**

Free Roam Corn-Fed Organic Chicken Ballotine | Mushroom Farce | Fontina Mash | Persillada

or

#### **Arroz Verduras (V)**

Acquerello Rice | Sofrito | Green Asparagus | Battered Cauliflower | Maitake Mushrooms | Romesco Sauce | Paprika Oil

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### Final Course

#### **Flan de Huevos**

Caramel Flan | Mixed Berries | Orange Segments

or

#### **Crema Catalana**

Catalan Crème Brûlée | Forest Berries | Opalys 33% White Chocolate

or

#### **Churros el Clasico**

Fried Dough | 72% Valrhona Chocolate Dip | Smoked Cream

All prices are subject to 10% service charge & prevailing government taxes.  
Kindly inform us about your dietary restrictions and/or food allergies upon ordering.



## 4-COURSE LUNCH MENU

\$68++ per pax  
Min 10 Pax to Dine

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### Amuse Bouche

#### **Piquillo Rellenos de Bacalao**

Stuffed Piquillo Peppers | Atlantic Cod | Black Olive Dust | Red Pepper Coulis

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### 1st Course

#### **Pulpo a la Parrilla**

Smoky Grilled Octopus | Saffron Potatoes | Mojo Picon | Mojo Verde | Paprika Oil | Verjus Dressing

or

#### **Vieira a la Plancha**

Seared Senrei Scallops | Sobrasada | Toasted Almonds | Romesco Sauce

or

#### **Tuétano Asado con Carrillera de Wagyu**

Bone Marrow | Wagyu Beef Cheeks | Saffron Pickled Onions | Marinated Parsley | Sultana Gel | Crispy Sourdough

or

#### **Rúcula de Manchego (V)**

Wild Rocket | Manchego Cheese | Pecan Nuts | Orange Segments | Sherry Vinaigrette

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### 2nd Course

#### **Guiso de Pescador**

Fisherman's Stew | Lobster Bisque | White Asparagus | Black Mussels | White Clams

or

#### **Sopa de Champignone (V)**

Wild Mushroom Soup | Morel Mushrooms | White Truffle Oil

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### 3rd Course

#### **Carrilleras de Ternera**

Braised Angus Beef Cheek in Red Wine | Heirloom Carrots | Smoked Potato Foam

or

#### **Salmone a la Brasa**

Char-Grilled Bay Trout Salmon | Oyster Mushrooms | Sofrito Rice | Piquillo Sauce

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or

### **Pollo Rollito con Persillada**

Free Range Corn-Fed Chicken Ballotine | Manchego Mashed Potatoes | Piperrada | Persillada

or

### **Arroz Verduras (V)**

Acquerello Rice | Sofrito | Green Asparagus | Battered Cauliflower | Maitake Mushrooms | Romesco Sauce  
Paprika Oil

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### **Final Course**

#### **Flan de Huevos**

Caramel Flan | Mixed Berries | Orange Segments

or

#### **Crema Catalana**

Catalan Crème Brûlée | Forest Berries | Opalys 33% White Chocolate

or

#### **Churros el Clasico**

Fried Dough | 72% Valrhona Chocolate Dip | Smoked Cream

**\*Complimentary serving of Crystal Bread**