

## DINNER MENU ENGLISH

### accompaniment

pan de coca de folgueroles con tomate (crystal coco bread with tomato, a local favourite) (vegan) 3.50  
produced by hand, 100% natural, slowly fermented using the finest local ingredients

### tapas

sicilian green olives 3.95 (vegan)

tandoori spiced almonds (spiced in house) 3.50 (v)

padron peppers with sea salt 4.50 (vegan)

gigi's fries with a jalepeño mayonnaise 4.50 (v)

farro whole grain salad, preserved lemon, caramelized nuts, white miso, parmesan and green leaves 7.95 (v)

oriental crispy aubergine sticks with spiced black vinegar reduction 7.50 (vegan)

fresh anchovies in jerez vinegar and olive oil 7.20

black venere rice with gorgonzola, grilled shrimp, peanut oil, chives and orange brunoise 9.90

croquettes - mixed seasonal mushroom with truffle oil and parmesan cream 6.75 (v)

croquettes of the day (chef's choice) 6.75

huevos rotos - a local dish with fried eggs and french fries, topped with acorn fed iberian ham 10.95

huevos rotos vegetarian - fried eggs and french fries topped with mushroom paté, truffle oil and parmesan 7.95 (v)

japanese style sticky chicken wings 7.50

drunken prawns sautéed in garlic, butter, white wine and lemon served with flour wraps and secret sauce 11.95

braised lamb, tabbouleh, yogurt, mint, hibiscus & onion marmalade 8.95

open omelette with smoked salmon, buttered leeks and a curried crème fraiche 8.80

russian salad with fresh anchovies 6.90

labneh - garlic infused greek yogurt, pistachio & hazelnut dukkah, capers, mint, pomegranate and toasts 8.50 (v)

pan fried chorizo with garlic and herb croutons 7.50

gyozas with fermented soja dressing 7.30 (vegan)

selection of charcuterie, spanish cold cuts 9.95

acorn fed iberian ham 50g 5.95 100g 10.75

selection of fine local cheeses 8.25

### desserts

daily selection of desserts

