
WEEKDAY MENU

FROM TUESDAY TO FRIDAY LUNCH SERVICE

Welcome Snack

"Coconut and osmo-air dried watermelon in soybeans "ajoblanco"

Starters (one to choose from the list)

Confit leek at low temperature and grilled, shiitake hollandaise and pistachio pesto.

Salted "torrija", smoked sardine, sour cream, cherry tomato reduction and black olive powder.

Andalusian squid ring with romesco sauce and Japanese mayonnaise.

Pasta in sorrentina sauce with fresh mozzarella cheese.

Main courses (one to choose from the list)

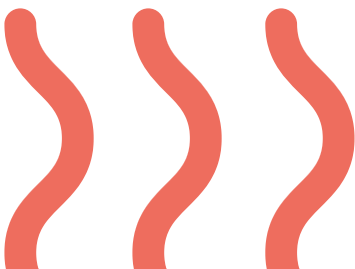
Cuttlefish on Valencian "titaina" and vermouth cream.

Pork tenderloin, mashed potato and blue cheese, Padron peppers gel.

Cod and octopus rice (Minimum 2 people)

Water, bread and chef's dessert included

18€



"LA PARRETA" MENU

EVERY DAY LUNCH SERVICE

All starters are included, one main course to choose from the list.

Starters

Olivier salad, prawns, "La Parreta" cocktail sauce, kimchi mayonnaise and black olives soil.

Leek and fennel citrus vichyssoise, mussels, guanciale, peas and lobster bisque.

Free-range chicken, truffle and foie cannelloni with truffled bechamel.

Rice dishes *

Seafood rice.

Fideuà.

Cuttlefish and red prawn black rice.

Iberico Pork Secreto rice (+ 4€ add.charge).

Octopus, sea anemone and black allioli rice (+ 6€ add.charge).

Creamy lobster rice (+ 8€ add.charge).

Chef's special desserts



Water and a glass (beer or wine) included.



** Minimum portion 2 people. Full table.
Maximum 2 different rice dishes per table, depending on availability.
Please ask a member of staff.*

