



TASTING MENU

€80 per person | minimum 2 people

+ €31 per person | Wine Pairing

Bread with tomato, olive oil and garlic

STARTERS TO SHARE

Tuna tartare, avocado & egg

Cod croquettes

Cinco Jotas jamon acorn Iberico ham with pan de tomate

NV Cava Brut Reserva, Segura Viudas, Catalonia, Spain

DISHES

Seafood Paella

2024 Viura, Rioja Blanco, Muga, Spain

Veal Milanese with poached eggs and freshly grated truffle

Patatas bravas

2023 Bobal, Cabernet Sauvignon, El Miracle No 1, Vicente
Gandia, Utiel-Requena, Spain

DESSERT

TATEL cheesecake with fior di latte ice-cream

NV Manzanilla, Bodegas Barón, Sanlúcar de Barrameda, Spain

A 9.5% discretionary service charge will be added to your final bill. This charge is distributed directly to the team.

Should you have any food allergies, we kindly request that you notify a member of our staff.