

—}... Lunch ...{—

AVAILABLE SATURDAY & SUNDAY FROM 12PM TO 2PM

Brunch Paella 25.5 (GF) (DF)

Paella rice cooked with lobster stock, local chorizo, fried egg, green salad

Brunch Vegetable Paella 22.5 (GF) (DF)

Paella rice cooked with vegetable stock, vegetable of the moment, fried egg, green salad

Gambas al Ajillo 19.5 🍷

*Sautéed prawns with garlic, paprika & house made fish stock
served with green salad & artisanal bread*

Albondigas 19.5 (DF)

Beef & chorizo meatballs in saffron tomato sauce served with green salad & artisanal bread

Bocadillo Chorizo Sandwich 23

*Local chorizo braised in red wine & San Simon cheese & confit onion on artisanal baguette,
served with patatas bravas*

Tortilla 17.5 (GF)

Classic Spanish potato & onion omelette with green salad

Rillettes 16

Seafood rillettes with green salad & artisanal bread

SUB GLUTEN-FREE BREAD + 0.5

ADD-ON

Grilled garlic prawns 6

Fried egg 2

TAPAS

Pan con Tomate 6 (DF) (VG)

Artisanal bread with fresh tomato and olive oil

Berenjena con Miel 12.5

Crispy fried eggplant with honey & mint

Patatas Bravas 12.5 (GF) (DF)

Crispy potatoes in a spiced tomato aioli



ocean wise. A SUSTAINABLE CHOICE

(VG) VEGAN

(GF) GLUTEN-FREE

(DF) DAIRY-FREE