

## PRIORAT LUNCH MENU

*Served sharing style*

### APPETIZERS

*Select 3*

#### **BUÑUELOS DE BACALAO**

*Codfish fritters, homemade tartar sauce*

#### **CROQUETAS DE JAMÓN**

*Iberian ham croquettes, fig jelly*

#### **TORTILLA ESPAÑOLA** GF

*Traditional Spanish omelet, roasted garlic aioli\**

#### **ENDIVIAS CON QUESO DE CABRA Y CITRICOS**

*Endives, goat cheese, citric segments*

#### **PATATAS BRAVAS**

*Crispy potato cubes, spicy brava sauce, aioli*

### ENTRÉES

*Select 2*

#### **LOMO MORUNO**

*Cumin marinated grilled pork loin, salsa verde, Greek yogurt, potato crème*

#### **SALMÓN ORGÁNICO** GF *(no sauce)*

*Atlantic salmon, sautéed spinach, chickpeas, lemon cream*

#### **POLLO AL CHILINDRÓN** GF

*Grilled chicken breast, Serrano ham, red pepper stew, steamed rice*

#### **COCA DE COCHINILLO**

*Homemade flatbread, shredded pig, arugula, Mahón cheese*

### DESSERTS

*Select 1*

#### **CHURROS CON CHOCOLATE**

*Traditional fried dough, chocolate sauce, dulce de leche*

#### **TORRIJA**

*Caramelized brioche, turrón ice cream, honey*

**25. PER PERSON**

## CADIZ LUNCH MENU

*Served sharing style*

### APPETIZERS

*Select 3*

#### **BUÑUELOS DE BACALAO**

*Codfish fritters, homemade tartar sauce*

#### **CROQUETAS DE JAMÓN**

*Iberian ham croquettes, fig jelly*

#### **TORTILLA ESPAÑOLA** GF

*Traditional Spanish omelet, roasted garlic aioli\**

#### **COCA DE CAMARONES**

*Homemade flatbread, garlic shrimp, tetilla cheese, pesto*

#### **ALBÓNDIGAS**

*Veal and pork meatballs, manchego, tomate frito*

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### ENTRÉES

*Select 3*

#### **BRANZINO AL AJILLO**

*Seared branzino, garlic sauce, marbled potatoes, shallot confit*

#### **POLLO AL CHILINDRÓN** GF

*Chicken breast, Serrano ham, red pepper stew, steamed rice*

#### **SALMÓN ORGÁNICO** GF (no sauce)

*Atlantic salmon, baby spinach, chickpeas, lemon cream\**

#### **ARROZ CREMOSO DE SETAS**

*Creamy rice with oysters, shitake, crimini mushrooms, white wine, Idiazábal*

#### **BACALAO CON PISTO**

*Flaked codfish confit, Basque vegetable stew*

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### DESSERTS

*Select 1*

#### **CREMOSO DE CHOCOLATE**

*Three layer chocolate genoise, toasted bread, olive oil, Maldon salt*

#### **FLAN DE COCO**

*Coconut flan, passion fruit sorbet*

**29. PER PERSON**

## MONTSANT LUNCH MENU

*Served sharing style*

### APPETIZERS

*Select 4*

#### CROQUETAS DE JAMÓN

*Iberian ham croquettes, fig jelly*

#### PAN CON TOMATE

*Grilled bread, grated tomatoes, Manchego cheese, Serrano ham*

#### TORTILLA ESPAÑOLA <sup>GF</sup>

*Traditional Spanish omelet\**

#### BUÑUELOS DE BACALAO

*Codfish fritters, homemade tartar sauce*

#### COCA DE COCHINILLO

*Homemade flatbread, shredded pig, arugula, Mahón cheese*

#### MONTADITOS DE COSTILLAS

*Braised short ribs, tomato marmalade, guindilla, tetilla cheese*

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### ENTRÉES

*Select 3*

#### BRANZINO AL AJILLO

*Seared branzino, garlic sauce, marbled potatoes, shallot confit*

#### COSTILLAS DE RES <sup>GF</sup> *(no potato chips)*

*Braised short ribs, tetilla cheese, potato foam, red wine sauce*

#### SALMÓN ORGÁNICO <sup>GF</sup> *(no sauce)*

*Atlantic salmon, sautéed spinach, chickpeas, lemon cream*

#### CALDO DE POLLO Y ALCACHOFAS

*Airline chicken breast, bomba rice, artichoke confit, saffron broth*

#### BACALAO CON PISTO

*Flaked codfish confit, Basque vegetable stew*

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### DESSERTS

*Select 2*

#### CREMOSO DE CHOCOLATE

*Three layer chocolate genoise, toasted bread, olive oil, Maldon salt*

#### FLAN DE COCO

*Coconut flan, passion fruit sorbet*

#### CHURROS CON CHOCOLATE

*Traditional fried dough, chocolate sauce, dulce de leche*

**35. PER PERSON**