

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

*Traditional Spanish omelet, roasted garlic aioli**

COCA DE CAMARONES

Homemade flatbread, garlic shrimp, tetilla cheese, pesto

ALBÓNDIGAS

Veal and pork meatballs, manchego, tomate frito

ENTRÉES

Select 3

BRANZINO AL AJILLO

Seared branzino, garlic sauce, marbled potatoes, shallot confit

POLLO AL CHILINDRÓN

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

SALMÓN ORGÁNICO (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

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 ^{GF}

*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

ENTRÉES

Select 3

BRANZINO AL AJILLO

Seared branzino, garlic sauce, marbled potatoes, shallot confit

COSTILLAS DE RES ^{GF} *(no potato chips)*

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

SALMÓN ORGÁNICO ^{GF} *(no sauce)*

Atlantic salmon, sautéed spinach, chickpeas, lemon cream

CALDOSO DE POLLO Y ALCACHOFAS

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

BACALAO CON PISTO

Flaked codfish confit, Basque vegetable stew

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

TAPAS MENU

ROUND ONE

Served sharing style (Select 3)

BUÑUELOS DE BACALAO

Codfish fritters, homemade tartar sauce

TORTILLA ESPAÑOLA ^{GF}

Traditional Spanish omelet, roasted garlic aioli*

CROQUETAS DE JAMÓN

Iberian ham croquettes, fig jelly

PIMIENTOS DE PADRÓN

Blistered shishito peppers, sea salt

PATATAS BRAVAS

Crispy potato cubes, spicy brava sauce, aioli

DÁTILES CON BEICON

Medjool dates, cabrales cheese, walnuts, guanciale

ALBÓNDIGAS

Veal and pork meatballs, manchego, tomato frito

JAMÓN SERRANO

'Fermin' Serrano ham, aged 18 months

MANCHEGO

Sheep's milk cheese, nutty, sweet tangy flavor, aged 6 months

ROUND TWO

Served sharing style (Select 4)

GAMBAS AL AJILLO ^{GF} (no bread)

Sautéed shrimp, garlic, guindilla

COCHINILLO

Suckling pig, oyster mushrooms

HUEVOS 'BULLA'

Eggs, homemade potato chips, Serrano ham, potato foam, truffle oil*

RABO DE TORO

Braised oxtail, shishito peppers, bomba rice

PINTXO MORUNO

Cumin marinated grilled pork, mojo verde, Greek yogurt

ARROZ A BANDA

Bomba rice, branzino, calamari, clams, shrimp

COSTILLAS DE RES ^{GF} (no potato chips)

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

SALMÓN ORGÁNICO ^{GF} (no sauce)

Atlantic salmon, sautéed spinach, chickpeas, lemon cream sauce

POSTRES ~ DESSERTS

CHURROS CON CHOCOLATE

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

45. PER PERSON