

EXECUTIVE MENU

Leaves

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Monday to Friday (except holidays)

CHEF’S APPETIZER

STARTERS -CHOOSE ONE-

- Pumpkin cream, coconut, and croutons 
- Tomato salad, tuna, autumn vegetables, and nuts
- Glazed belly brioche, cabbage, mint, and coriander
- Poached egg with potato, crisp bread, and ham
- Crystal bread toast with semi-dried tomatoes, burrata, and arugula 
- Sweet potato and mushroom croquettes 

MAIN -CHOOSE ONE-

- Pork cheek with parsnip
- Grilled chicken with creamy sweet potato
- Seafood cannelloni
- Rigattoni with genovese pesto 
- Pumpkin, mushroom, and spring garlic fideua (Min 2 pax) 
- Hake with potato parmentier and vegetables (+€7)
- “Senyoret” rice with shrimp and monkfish (+€10) (min 2 pax)

DESSERTS -CHOOSE ONE-

- Seasonal fruit
- Yogurt, ricotta, pear, walnuts and honey ice cream
- “Torrija”, glazed with orange and meringue milk ice cream (+4€)
- Chocolate cake with oil and salt (+4€)

.....22 €

Drinks and coffee not included
Allergen chart upon request

 *Vegetarian*