



**EXECUTIVE MENU**



Monday to Friday (except holidays)

**CHEF’S APPETIZER**

**STARTERS -CHOOSE ONE-**

- Zucchini cream soup with goat cheese, olive powder, and croutons 
- Galician octopus croquettes with pepper foam
- Brioche with shrimp and citrus burrata cream
- Puff pastry filled with mushrooms, ricotta cheese, and sausage
- Poached egg with artichoke cream, breadcrumbs, and crispy ham
- Spinach salad with beet, orange, nuts, and parmesan cheese 

**MAIN -CHOOSE ONE-**

- Slow-cooked chicken with chestnut cream, mushrooms, and plums
- Pork cheek with sweet potato cream and seasonal vegetables
- Tagliatelle with dried tomato pesto and toasted almonds 
- Creamy mushroom and truffle rice  (min 2 pax)
- Cod in beurre blanc sauce with pak choi (+ 5€)
- “Molino de Roca” rice with cuttlefish and red shrimp (min 2 pax, +10€)

**DESSERTS -CHOOSE ONE-**

- Chestnut crème brûlée
- “Torrija”, glazed with orange and meringue milk ice cream (+4€)
- Chocolate cake with oil and salt (+4€)
- Seasonal fruit

.....22 €

*Drinks and coffee not included*  
*Allergen chart upon request*

 *Vegetarian*