

STARTERS

Two starters of your choice per person.

Rock mussels served in white wine sauce

Zen chickpea hummus with smoked eel, Kalamata olive relish and mediterranean herbs

Cecina croquettes with a touch of creamy foie gras and roasted apple chutney

House-style “Causa limeña” with octopus

Vitello tonnato

Braised tender leeks served with stracciatella and candied cherry tomatoes

Seasonal salad

Jamón Ibérico 100% Iberian breed acorn-fed “Carrasco”

MAIN COURSE OF YOUR CHOICE

Fresh catch of the day with coconut-lime mashed potatoes and stir-fried vegetables

Grilled iberian pork served with our hand-made fries

Seasonal vegetables and mushrooms stir-fry served on sweet potato purée

Beef entrecôte served with our hand-made fries (supplement +€6)

DESSERT OF YOUR CHOICE

Handmade cheesecake

“Crema Catalana” with wild berries

Crispy puff pastry with vanilla cream

Jacqueline’s tiramisú

(business lunch menu · 35€)

1pm - 4pm