

CAMINO

SNACKS

Choripan w. merguez sausage & salsa	75
Jamon de Ibérico	75
Bacalau croquettes	55
Bean spread w. Piment D'Espelette & grilled bread	65
Fried manchego & chili jam	65
Fried calamari	95
Onion Tart w. Olives & anchovies	55
Smoked almonds	35
Spanish olives	45

Grilled chanterelles & artichokes w. walnuts, sage & Manchego sauce	155
Grilled zucchini w. cashew creme, chimichurri & smoked almonds	125
A variation of tomatoes w. grilled peach & gazpacho vinaigrette	155

Yellowfin tuna, cantaloupe melon & Piment D'Espelette	170
Grilled mackerel, piperade & olive blanquette	165
Pulpo escabeche w. new potatoes, olives, celery & grilled bread	175

Steak tataré w. bell pepper, radicchio, pine nuts & manchego	155
Grilled BBQ Duroc, chanterelles, plums, browned butter & cardamom	185
Grilled poussin w. corn puree, grilled corn & vadouvan sauce	185

TO BE SHARED

Rib-Eye grilled on bone w. patatas bravas & Madagascar pepper sauce	675
Whole grilled plaice w. spinach, green beans & fish fumet	MARKET PRICE

DESSERT

Peach soft serve w. grilled peach, almond & raspberry coulis with hibiscus & rose hip	115
Baked Saint-Marcellin cheese w. honey, nuts & bread	135

7 SERVINGS 425

Drinks paring w. beverages 395

The menu must be chosen by the entire table

The menu can be made vegetarian - Just tell your waiter!

Fried manchego & chili jam
Bean spread w. Piment D'Espelette & grilled bread
Onion tart w. olives & anchovies

Grilled zucchini w. cashew creme, chimichurri & smoked almonds
Steak tataré w. bell pepper, radicchio, pine nuts & manchego
Grilled poussin w. corn puree, grilled corn & vadouvan sauce

Peach soft serve w. grilled peach, almond & raspberry coulis with hibiscus & rose hip