

the Greenhouse

MENU

19 – 23 March

STARTERS

Zucchini cream (v)

Green salad with crudites, herbs and honey vinaigrette (v)

Seasonal tomatoes, goat cheese and nuts (v)

Salmon tartar and citric yogurt (v)

MAIN COURSES

Seabass with white fish sauce and cabbage

Iberian pork cheek with mashed celeri

Fresh pasta with creamy smoked cheese (v)

Chickpea stew with truffled poached egg

Octopus with causa limeña (Suppl. 4€)

DESSERT

Chocolate coulant with creme fraiche (v)

Cheesecake with wild berries (v)

Homemade sorbet (v)

Artisan cheese, quince and nut bread (v)

(v) Vegetarian

Full Menu 18.50€

Starter + main course + dessert & coffee + water + 1 glass of wine

Two Course Menu 16€

2 plates (starter, main course or dessert) & coffee + water + 1 glass of wine

Express Menu 12€

1 course + water + 1 glass of wine

Information for people with allergies and intolerances.

The property offers a list of ingredients from all the dishes in this menu.

In case of doubt, ask us for more information.