



**ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)**

Crema fría de calabacín con mascarpone y aceite de albahaca (V)  
Cold zucchini cream with mascarpone and basil oil (V)

Ensalada "The Greenhouse" con melocotón y queso feta (V)  
"The Greenhouse" salad with peach and feta cheese (V)

Tartar de tomate con encurtidos y mostaza (V)  
Tomato tartare with pickles and mustard (V)

Puerros braseados con salsa miso y pistachos (V)  
Roasted leeks with miso sauce and pistachios (V)

Ceviche de pescado con bloodymary y crujiente de yuca (+3€)  
Fish ceviche with bloodymary and crispy yucca (+3€)

**PRINCIPAL (A ELEGIR) / MAIN COURSE (TO CHOOSE)**

Bacalao al horno con sanfaina  
Baked cod with sanfaina

Espaguetis a la putanesca con queso parmesano  
Spaghetti puttanesca with parmesan cheese

Risotto de champiñones trufado (V)  
Truffled mushroom risotto (V)

Calabaza braseada con hinojo encurtido, granada y salsa de yogur  
Roasted pumpkin with pickled fennel, pomegranate and yogurt sauce

Meloso de ternera con demi glace y chalotas confitadas (+2€)  
Mellow beef with demi-glace and candied shallots (+2€)

**POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)**

Cheesecake con lima rallada  
Cheesecake with lime

Ensalada de fruta de temporada  
Seasonal fruit salad

Higos con espuma de canela y crumble cítrico  
Figs with cinnamon foam and citrus crumble

Piña a la brasa con yogur griego, lima y menta  
Grilled pineapple with Greek yogurt, lime and mint

Tabla de quesos con compota de berenjena asada (+1,5€)  
Cheese board with roasted aubergine compote (+1,5€)

**25€ (IVA incluido)**  
25€ (VAT Included)

Incluye agua, pan y café  
Includes water, bread and coffee

**Sábado y Domingo de 13:30h a 16:30h**

Saturday and Sunday from 13:30h until 16:30h

