



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€)

22€ (IVA incluido)
22€ (VAT Included)

Incluye agua, copa de vino o refresco o cerveza, pan y café
Includes water, glass of wine or soft drink or beer, bread and coffee

Lunes a Viernes de 13.00h a 16.00h
Monday to Friday from 13:00h until 16:00h

