



ENTRANTE (A ELEGIR) / STARTERS (TO CHOOSE)

- Crema de setas con cremoso de castañas y picatostes (V)
Mushroom cream with creamy chestnut soup and croutons (V)
- Ensalada The Greenhouse con apio, tomate Cherry y brócoli (V)
"The Greenhouse" salad with celery, Cherry tomato and broccoli (V)
- Boniato asado con granada, queso de cabra e hinojo (V)
Roasted sweet potato with pomegranate, goat cheese and fennel (V)
- Tataki de atún con cremoso de aguacate y crujiente de algas (+3€)
Tuna tataki with creamy avocado and crunchy seaweed (+3€)

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

- Espaguetis a la puttanesca con parmesano y albahaca
Spaghetti puttanesca with parmesan and basil
- Bistec de coliflor con salsa de cury verde y frutos secos (V)
Cauliflower with green curry sauce and nuts (V)
- Contramuslo de pollo a la brasa con salsa agridulce y patatas rustidas
Grilled chicken breast with sweet and sour sauce and roasted potatoes
- Salteado de habas con calamarcitos, tomate confitado y pipparras (+2€)
Sautéed broad beans with squid, tomato confit and peppers (+2€)

POSTRES (A ELEGIR) / DESSERTS (TO CHOOSE)

- Macedonia de frutas de temporada
Seasonal fruit
- Mousse de turrón con piñones y crumble
Nougat mousse with pine nuts and crumble
- Cheesecake de idiazabal con lima
Idiazabal cheesecake with lime
- Tabla de queso con compota de berenjena y membrillo (+2€)
Cheese board with aubergine compote (+2€)

25€ (IVA incluido)
25€ (VAT Included)

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

