



MOTHER'S DAY MENU

COLD TAPAS FOR SHARING

ENSALADA ESPAÑOLA

Traditional butterhead lettuce, green olives, red capsicum, tomato, white tuna belly, Spanish salchichón, lomo ibérico, house dressing

BURRATA CON TUMACA

Burrata cheese, vine cherry tomato, caramelized walnut, sherry vinegar glaze

WARM TAPAS FOR SHARING

CROQUETAS DE JAMÓN (5 pcs)

Croquette of suckling pig béchamel & jamón ibérico

GAMBAS AL AJILLO

Prawns cooked with garlic, chilli & extra virgin olive oil

PULPO A LA PLANCHA

Spanish octopus leg a la plancha, padrón pepper, tomato, green olive with balsamic glaze

MAIN COURSE FOR SHARING

LUBINA A LA PLANCHA

Grilled whole Spanish seabass, butterhead lettuce salad, poultry jus

TIRA DE MANTO IBÉRICO A LA PARRILLA

Grilled ibérico pork flank steak, seasonal vegetables, mashed potato, bacon sauce

PAELLA NEGRA DE MARISCO

Squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona

DESSERT

CHURROS CON CHOCOLATE

Churros with chocolate sauce

CREMA CATALANA

Catalan cream enriched with mango bits

\$328++/set for 4-5 persons

