

Thursday

AMUSE BOUCHE

Refreshing green gazpacho shot

Sun-dried tomatoes hummus

Black olive tapenade served with crisp vegetables from the garden & crostini

STARTER

Sea-bream ceviche avocado, pineapple y cocoa

Beef carpaccio, cherry tomatoes, rocket, parmesan cheese, capers and olive oil

Vegetarian ceviche

MAIN

Sirloin beef, crispy new potatoes, mushroom and mediterranean sauce

Gratinated cod with black olive alioli, ratatouille and crispy quinoa

Secret garden (vegetarian)

SALAD

Crispy vegetable salad with Pure House secret dressing

DESSERT

Grilled pineapple, citric homemade sorbet, dark chocolate flakes and crunchy crumble

Price: 60€

If you have an allergy or intolerance to any food, please let us know