

3 COURSE MENU

Starters (please choose one)

Pomfret Ceviche

with endives, mango, avocado, leek, green apple, peanut and coconut vinaigrette

Meat empanada

Argentinian meat fried pastry

Green beans tempura

served with a garlic and basil mayo

Avocado and lime purée

with shrimps

Mains

(please choose one)

Cod fish confit

with turnip leaves and roasted organic sweet potatoes

Big raviolis

Stuffed with spinachs, roasted onions and mozzarella, with fresh tomato sauce

Flank steak

grilled, with sweet potatoes, and chimichurri sauce

Asparagus salad

Green asparagus, poached egg, organic quinoa over a bed of green salads, pears and mango

Boyarde salad

Lettuce, tomato, blue cheese, azores cheese, fries with parsley and garlic, prosciutto and a fried egg

Deserts

(please choose one)

Chocolate Cake with caramel

Flan pudding

Pineapple with white port

Price: 27,50€ per person tax included