



Set Lunch

By Chef Weihan

INCLUDES SOUP, DESSERT AND CHOICE OF BEVERAGE

SOUP OF THE DAY

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| BURRATA CHEESE & CHERRY TOMATO ON VINE
<i>frisée salad • caramelized walnut • white balsamic reduction • Arbequina extra virgin olive oil</i> | 28 |
| IBERICO CHORIZO & EGG
<i>sautéed mushroom • grilled asparagus • almond flakes</i> | 28 |
| ROASTED GUINEA FOWL BREAST
<i>spinach • mushrooms • truffle cream sauce</i> | 34 |
| SPANISH OCTOPUS LEG A LA PLANCHA
<i>padrón pepper • tomato • olive • aged balsamic</i> | 36 |
| ROASTED THREADFIN
<i>piquillo pepper salsa • capers • mix herb espelette butter sauce</i> | 38 |
| SLOW COOKED CRISPY DUCK LEG CONFIT
<i>chorizo • white bean stew</i> | 38 |
| GRILLED IBERICO PORK FLANK STEAK
<i>potato mousseline • pickle red cabbage • smoked bacon sauce</i> | 38 |
| PAELLA NEGRA DE MARISCOS
<i>squid ink seafood paella inspired by Las Siete Puertas restaurant in Barcelona</i> | 46 |
| ASTUTIAN SEAFOOD STEW
<i>chef selection of seafood saffron • potato • finishing with a touch of brandy</i> | 46 |
| GRILLED PURE BLACK WAGYU BARLEY FED RUMP CAP MS 6/7
<i>potato mousseline • caramelized onion • tempranillo wine reduction sauce</i> | 58 |



DESSERT OF THE DAY

TEA / COFFEE / COKE / SPRITE

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| HOUSEPOUR WINE BY THE GLASS
<i>Cava, Cataluña • Sparkling / Albariño, Rías Baixas • White / Tempranillo, Rioja • Red</i> | 12 |
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