

# Food

## CHEF CHOICE BITES MENU

Starting from 2 persons, we are happy to propose you a menu.

You have the choice between 5 or 7 courses, at **50 and 65 euros** respectively. This menu, including dessert, is served as shared dining.

For reserved tables we ask a minimum amount of **65 euro** pp (drinks included).

## *Bites menu*

Manchego 4 months - quince jelly	<b>14</b>
Catalan Fuet de Vic (100 gr.) (Spanish sausage)	<b>8</b>
Oysters natural (6 pcs.)	<b>30</b>
Guacamole - tostada mexicana	<b>14</b>
Cheese croquettes "Pas de Rouge" - green pepper mayonnaise - mustard seed (8 pcs.)	<b>13</b>
Toast candied sardine - Moroccan tomato salsa - fresh salad basil vinaigrette (2 pcs.)	<b>18</b>
Taco BBQ veal - chimmichurri - aioli (2 pcs.)	<b>18</b>
BBQ chicken "saté" - crispy skin - spicy peanut vinaigrette (2 pcs.)	<b>16</b>

**DON'T FORGET THE OTHER SIDE ...**

TROPICAL

*The composition of our dishes may change at any time.*

Sucrine salad - anchovies - parmesan - BBQ chicken - garlic croutons	<b>18</b>
Ceviche carabineros - olive oil - lime - mustard seed	<b>26</b>
Ceviche of corvina - spicy mayonnaise - smoked peppers	<b>20</b>
Pata negra (50 gr.)	<b>24</b>
Pinsa Romana "mozzarella, basil, San marzano"	<b>17</b>
Canned anchovies "brioche feuilletine"	<b>29</b>
Sourdough bread - airy butter - candied garlic	<b>6</b>
Patatas Bravas - aioli - tomato - parsley	<b>8</b>
BBQ entrecôte (350 gr.) - Peruvian marinade	<b>42</b>
Mussels "classic"	<b>19</b>
Green salad - Reypenaer XO - garlic croutons	<b>8,5</b>

## *Desserts*

Cherry vanilla ice cream - pecan - sorrel	<b>14</b>
Millefeuille - crème pâtisserie - chocolate caramel	<b>14</b>

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