

# LUNCH

**FOCCACIA** 65

**CHARCUTERIES** 165

**CHEESE** 165

**TUNA IN OLIVE OIL** 145

**MUSSELS IN ESCABECHE** 155

**BOQUERONES** 125

- All tins served with focaccia, lemon, parsley, onion

**RAINBOW TROUT** 175

Skordalia, grilled pimentos padrones, olives, parsley

**SCHNITZEL** 175

French potato salad, parmesan mayonnaise

**GRILLED CHICKEN** 175

Ratatouille, aioli, dried olives

**SALAD** 155

Bulgur, greens, goat cheese, grilled peach, hummus, Za'atar  
-add on today's charcuterie 25

**BURRATA** (mid size) 160

Vegetables from our farm, hazelnuts

**BEEF TARTAR** (mid size) 155

Olives, celery, pistachios, onion

**CABBAGE** (mid size) 155

Valencia almonds, goat cheese, harissa, oregano

DESSERT

**ALMOND CAKE** 120

Sherry cream, plums

**AFFOGATO** 65

Espresso, vanilla ice cream

*Allergies? Please inform us!*

*Interested in the origin of the meat? Just ask!*