LUNCH

THE OPTIMIST

FRUNCH

FREE-FLOW

FRUNCH
60 MINS (F)

FRIDAY LUNCH INCLUSIVE OF A COMPLIMENTARY FREE-FLOW

PARA PICAR

CHOOSE ONE

GAMBAS AL AJILLO (+28)
King prawns, garlic, chili, extra virgin olive oil

TUNA TARTARE
Citrus avocado mash, teriyaki, toasted bread

CHORIZO CHISTORRA
Chistorra chorizo, red wine, honey, croutons, piparra chilli

TRUFFLE CROQUETAS
Truffle bechamel, mayo

HERITAGE TOMATOES (+18)
Heirloom tomatoes, shallots dressing, cured tuna

EXTRAS

+58 EACH

SPINACH SALAD (V)
Cherry tomatoes, walnut, balsamic dressing

COLD CUT PLATTER
Chorizo Iberico, salchichon cold cut, Manchego cheese

HAND CUT SWEET POTATOES FRIES (V)
Barbeque sauce

TRUFFLE MASHED POTATOES (V)
White truffle paste, homemade butter

PLATOS PRINCIPALES

198

PORCINI & TRUFFLE RICE
Porcini mushroom, Carnaroli Rice, black truffle

HUEVOS ROTOS
Confit potato, fried egg, Iberico ham

IMPOSSIBLE ZUCCHINI (VG)
Stuffed zucchini, plant based home-made ragu, almond crumble

258 (F)

GRILLED SALMON
Cauliflower puree, grilled broccolini

WAGYU BEEF CHEEK
Braised beef cheek, pumpkin puree, smoky piparra chilli

DUCK CONFIT LEG
Sauteed mushroom, truffle sauce, wild berries, roasted potatoes

288 (F)

FOR 1P

GRILLED SEA BASS
Lobster sauce, grilled broccolini, roasted potatoes

USDA PRIME RIB-EYE (+48)
Chimichurri, aged Manchego cheese, rocket salad, roasted potatoes

FOR 2P

OUR SIGNATURE JUICY LOBSTER RICE +98PP
Boston lobster, bomba rice, squid - *allow 30 min*

POSTRE

CHOOSE 1PP

CREMA CATALANA
Catalan egg custard

COFFEE / TEA

CHOCOLATE BROWNIE
Chocolate, walnut, vanilla ice cream

SUBJECT TO 10% SERVICE CHARGE