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SPANISH EXECUTIVE LUNCH  
Tuesdays to Fridays, November

SALAD AND APPETISER

**Ensaladilla**

vegetable salad with tuna and egg

**Escalivada**

grilled vegetables with anchovy sauce

**Sevillana Salad**

diced peppers, cucumbers, onion, tomatoes with gazpacho dressing

**Mussels Salmorejo**

**Terrina de Mariscos**

seafood terrine with tuna flake sauce

**Cebiche de Pescado**

marinated seafood

**Serrano Ham with Tomato Bread**

**Piquillo Peppers Stuffed with Seafood**

**Tarta de Tomate**

tomato tart

**Pulpo a la Gallega**

octopus with potatoes

**Tomato Avocado Tartare**

**Berenjenas Mousse**

**Garbanzo and Pepper Mousse**

**Paté de Lengua, Oreja y Morro**

paté of ox tongue, pork trotters, ears and head



MAIN COURSE (SELECT ONE)

**Chuletón de Angus Buey**

grilled rib steak with marrow sauce

**Arroz Marinera Paella**

sailor's rice with seafood and fish

**Besugo a la Madrileña**

oven-baked Malabar Snapper with clams and green sauce

**Cannelloni de Calabaza** ✓

butternut squash, spinach, chives, vegetable pearls, rose sauce

**Setas con Portobellos a la Parrilla** ✓

grilled portobellos with mushrooms, grilled asparagus, green and red pepper sauce



DESSERT

**Tropical Fresh Fruits**

**Leche Frita**

fried milk with raspberry sauce

**Crema Quemada**

**Buñuelos de Viento**

cream puffs

**Raspberry Milk Chocolate**

**Orange Crème Brûlée Cheese Cake**

**Apple Pear Composition**

✓ vegetarian

**Buffet Only \$24**

**Main Only \$30**

**Buffet & Main \$42**