

Starters/Tapas

Summer leaf salad with honey-ginger dressing	14
Velvety Beetroot & Pineapple Soup with creamy Greek yogurt and crunchy granola	16
Homemade Argentine Beef Empanadas with an aromatic chimichurri sauce	25
Tuna tartare with avocado, sesame, cucumber & Datterini tomatoes	31

Salads

Salade Niçoise with tender pink seared tuna, young potatoes, crisp green beans, free-range egg and delicate mixed greens	28/38
Greek Salad "Santorini Style" Crispy Paximadi bread, tricolor tomatoes, crunchy bell peppers, tangy capers, and aromatic Kalamata olives	22/32
Castellans leaf salad with avocado, cucumber, egg, tomatoes & radishes	30

Main courses

Grilled Secreto Iberico on risotto with Chimichurri & Pepperoncini	42
Cod with Pak Choi Salad, soy Gel & Baby Potatoes	38
Pisto andaluz de verduras Slow-braised Andalusian vegetables, served with a soft-poached organic egg, fresh oregano and a fine blend of herbs	35

Chef's recommendations

Potato Gnocchi nestled in a Manchego cheese sauce, refined with exquisite truffle and topped with caramelised hazelnut	42
Tender chicken thighs marinated in fiery-spiced Mojo Rojo served with fresh coriander and a crunchy sprout salad and panko	42