



GOURMET BRUNCH

Every Sunday
from 12 h to 13 h

A SWEET AND SAVOURY AWAKENING OF THE SENSES

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- A choice of homemade breads and Danish pastries
- Sweet and savoury relishes
- Slate platter with our Canary Island DO cheeses and a selection of Iberian cured meats and smoked fish
- Ramekin side dish: red onion, capers, gherkins and toasted bread

DISCOVER OUR GASTRONOMY

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- Mini watercress salad with fresh cheese, dates, seeds and palm honey vinaigrette
- Creamed egg with wild green asparagus, wild mushrooms, cod or chorizo sausage
- Wagyu tataki with Palmero cheese flakes and light crispy bread shavings

TEMPTATIONS FROM OUR BAKERY

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- Torrija French toasts made with sweet milk bread and served with cinnamon ice cream

Drinks: coffee or tea, fresh orange juice and glass of cava.

