

UNO MAS

Lunch menu

Para picar

Le Levain bread and Hojiblanca olive oil	€3.80
Olives	€4.00
Almonds	€4.00
Gilda	€4.00
Padrón peppers	€6.00
Cecina croquetas	€7.00
Salt cod croquetas	€9.00
Salchichon Ibérico	€10.00
Chorizo Ibérico	€10.00
Mussels in escabeche (tin)	€10.00
Squid á la plancha	€10.00
Jamon Ibérico (paleta)	€15.00

Specials

Salt aged Delmonico, beef dripping potatoes and Béarnaise (serves two)	€68.00
Whole brill, roast fennel, asparagus, hen of the wood and cider butter (serves two) (Add starter for €7 and dessert for €5)	€64.00

Today's lunch menu

Two courses €24

Three courses €28

Starters

Grilled asparagus, romesco and St. Tola ash
Red mullet rice
Ox tongue, violet mustard, chicory and foie gras

Mains

Roast cauliflower, slow cooked egg, hen of the woods and blue cheese
John Dory on the bone, purple sprouting broccoli, mussels and seaweed
Lamb breast, wild garlic, aubergine and olive

Sides

Crispy Maris Piper potatoes, rosemary and garlic	€4.50
Kohlrabi, watercress, chicory and dill	€4.50
Hispi cabbage á la plancha, brown butter and almond	€4.50

Desserts

Arroz con leche and rhubarb
Flan de queso
Dark chocolate and olive oil ganache
Today's cheese: Aged Manchego