





























Lunch Menu

TO CHOOSE FROM


DRY RICE WITH FREE-RANGE CHICKEN AND WILD GREEN BEANS	 
BLACK RICE WITH PRAWN CARPACCIO AND ALI-I-OLI	
MELLOW RICE WITH BOLETUS PRAWNS	 
BLIND SEAFOOD RICE	
DRY RICE OF ROASTED VEGETABLES WITH ROMESCU	  
DRY RICE WITH IBERIAN CURED PORK WITH MUSHROOMS	 
GRILLED SQUID WITH RAW VEGETABLES AND MAYONNAISE	
BILBAO-STYLE SEA BASS	 
VEAL ENTRECÔTE WITH PIQUILLO PEPPERS CONFIT	 
IBERIAN CURED PORK WITH TRINXAT OF CABBAGE AND APPLE	 


TO CHOOSE FROM

PINEAPPLE, COCONUT ICE CREAM & MANGO CHUTNEY	
ROASTED STRAWBERRIES WITH MAHON CHEESE ICE CREAM	 
ROASTED APRICOTS WITH MASCARPONE CREAM	 
APPLE TART WITH VANILLA ICE CREAM	
SEASONAL FRUIT	  
CHOCOLATE FONDANT WITH ICE CREAM	

 VEGGIE / VEGAN

 SIN GLUTEN

 SIN LACTOSA

 ¡ COMPARTE ! SHARE ! @ARTIEMHOTELS #ARTIEMLOVERS

Lunch Menu

35 € p/p. VAT inc

BREAD, OLIVES AND ALLI-OLI
APERITIF OF THE DAY



TO CHOOSE FROM

FAKE COLD LASAGNE WITH RICOTTA CHEESE AND TOMATO CONFIT



GRILLED AVOCADO WITH COLD PRAWNS



NATURAL TOMATO WITH YOGHURT AND OLIVE OIL



ROASTED AUBERGINE WITH FETA CHEESE AND CARAMELISED SEEDS



SEAFOOD AND OCTOPUS CEVICHE



ESCALIBADA COCA WITH ROASTED GARLIC CREAM




STEAMED MUSSELS WITH ALI-OLI OF FRESH HERBS





SALMON TIRADITO WITH FENNEL AND APPLE



 V VEGGIE / VEGAN

 SG SIN GLUTEN

 SL SIN LACTOSA

 ¡ COMPARTE ! SHARE ! @ARTIEMHOTELS #ARTIEMLOVERS