

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



VEGGIE / VEGAN



SIN GLUTEN



¡ COMPARTE ! SHARE ! @ARTIEMHOTELS #ARTIEMLOVERS

WE HAVE DETAILED INFORMATION FOR PEOPLE WITH FOOD ALLERGIES AND INTOLERANCES. ALL OUR PRODUCTS MAY CONTAIN ALLERGENS (REGULATION 1169/2011), PLEASE CONSULT OUR STAFF BEFORE ORDERING.

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 MOUSSE & MANGO ICE CREAM



ROASTED STRAWBERRIES WITH MAHON CHEESE ICE CREAM



ROASTED APRICOTS WITH MASCARPONE CREAM



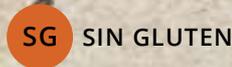
APPLE TART WITH VANILLA ICE CREAM



SEASONAL FRUIT



CHOCOLATE FONDANT WITH ICE CREAM



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