

# LAGARTO

— BRASSERIE —

TO START A CHOICE OF:

**Steak tartare "Americano style"**

Tender steak selected from our butcher "Meat Boutique", prepared Americano style with giant capers, D.O Idiazabal cheese, topped with a quail egg yolk & home made crostini

**King prawn & guacamole on toast**

Large wild king prawns, rustic chunky guacamole with frozen mango drizzled with sriracha & topped with tender watercress

**King Crab Cakes**

Panko king crab cakes made with creamy Canarian black potatoes with paprika, served on a bed of marinated minted cucumber & sea lettuce dust

**Aubergine & cauliflower slice**

Chargrilled centre cut of cauliflower & herbed aubergine topped with pomegranates, roasted black olive dust, rocket & parmesan cream

FOR YOUR MAIN PLEASE SELECT:

**Chargrilled lime & thyme chicken**

Half a herb brushed free range chicken with a lime & thyme dressing, marinated in tumeric, Pilsen beer & honey oranges, with garden herbs in a cast iron pan. Served with chips

**Salmon fillet with popped quinoa**

Crispy skin salmon fillet with popped quinoa, rich piquillo reduced peppers, minted broccoli purée & cauliflower florets. Served with chips

**Mussels moules-frites**

Classic Belgian mussels sautéed in toasted butter, lime & spring onions. Served with triple cooked chips & garlic bread essential for dipping, dusted with paprika & accompanied with hollandaise sauce

**Roasted pumpkin risotto with tofu**

Smooth bomba rice with slow roasted pumpkin, blanched tofu with oregano & fresh tarragon topped with roasted pumpkin seeds & orange segments

FOR DESSERT:

**Blueberry Cheesecake**

Crispy biscuit base topped with the finest cream cheese, blueberries & fresh cream glaze. Sinfully rich & velvety smooth

included:

1/2 bottle of Mesta red or white wine or 2 soft drinks

**€30 Per Person**

IGIC not included