

Manhattan menu

Welcome cava glass

To share

Ibérico ham hand cut with bread with tomato (half portion)

Deep-fried camembert with homemade pumpkin jam

Marinated olives

Andalusian style fried calamari

Our patatas bravas

Garlic prawns

Steamed mussels with homemade bread

Grilled green asparagus with gratinated goat cheese and laminated almonds

Assortment of Iberian cold cuts and Manchego cheese



Main (to choose)

Sirloin steak Gold with truffled potato gratin, sautéed wild mushrooms and Pedro Ximénez sauce

Grilled red tuna tataki with asparagus, zucchini and candied cherries

Vegetable risotto (vegan option)



Dessert (to choose)

Homemade pistachio cake

French toast dipped in crème anglaise served with vanilla ice cream

Fruit salad with lemon sorbet (vegan option)



Cellar

Water

Wine to choose (half bottle):

Melior Matarromera Verdejo, D.O. Rueda

Envite Crianza, D.O. Rioja

or

Soft drink or beer (two drinks)

49€ (VAT included)

MY WAY

Restaurant lounge bar