



LOBO 8

APPETIZERS

Rouquette Lettuce with smoked mackerel, roasted yeast and red bell pepper juice 13,00€

Flounder sashimi with pickled yuzu sauce, watercress and fresh herbs 23,00€

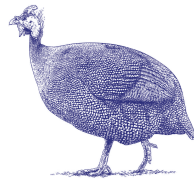
Homemade pastrami, shiso leaves, pickled beetroot, blueberries and mustards 16,00€

Monkfish liver mi-cuit, ponzu and brioche bread 15,00€

① **White beans** and wild mushrooms stew 15,00€

Cabbage, cooked sous-vide with "cocido broth", chickpeas and crystal bread 10,00€

① **Papillote boletus**, salted walnut praline and salsify 14,00€



MAIN COURSES

Sambal stingray
with coconut rice 26,00€

Seasonal fish our take
on the oceans sustainability 29,00€

Guinea fowl,
slow cooked then roasted 54,00€

Lamb shank with curry sauce,
pickled papaya and okra 21,00€

Traditional beef stew 21,00€

Grilled octopus, coconut polenta,
pork belly and paprika 29,00€

Beef rump cap, butternut squash puree
and confit leeks 20,00€



DESSERTS

Apple tart with custard cream 9,00€

① Pineapple
with tamarind 6,00€

Chocolate in two different textures
and fisherman's friend mint ice cream 7,00€

Café Latte, cinnamon cake,
coffee cream and tres leches ice cream 7,00€

*There are production records available for the clients with information on substances or products that cause allergies or intolerances, according to Regulation 1169/2011.

V.A.T Included