

SMALL PLATES

- Red lentil soup with Indian spices, served with diced fresh tomato, cilantro and mustard oil **\$11.900**
- Braised pumpkin soup with toasted Tuscan bread and blue cheese **\$11.900**
- Country-style tomato soup with fresh mozzarella cheese, basil and toasted rustic bread **\$12.900**
- Minestrone soup with bacon, seasonal vegetables, fresh red beans and pasta **\$12.900**
- Beef tartare served with toasted baguette **\$21.900**
- Grilled provolone cheese with sautéed shallots and cherry tomatoes **\$22.900**
- Prosciutto over toasted Tuscan bread, with tomato puree and olive oil **\$24.700**
- Lamb meatballs with yellow curry sauce and flat bread **\$24.300**
- Prosciutto croquettes with balsamic vinegar reduction **\$9.900**
- Rustic French beef and chicken terrine wrapped in bacon, with pistachio and dried apricots, served with country bread and pickles **\$24.500**
- Black mussels sautéed with shallots and white wine, served with scallion vinaigrette **\$35.900**
- Toasted Tuscan bread with Muenster cheese and caramelized onions, served with green salad **\$15.900**
- Toasted Tuscan bread with warm goat cheese, served with green salad with apples and caramel-coated nuts **\$17.500**
- Buffalo mozzarella salad with mixed tomatoes, rustic bread croutons and basil pesto **\$23.700**

MEDIUM PLATES

- Wild rice and kamut grain with avocado, celery, cherry tomatoes, arugula, cilantro and dried cranberries, served with a pomegranate vinaigrette **\$15.700**
- Mixed green salad with roast beef, artichoke confit, caramelized onions, quail eggs and mushrooms, served with a fennel vinaigrette **\$29.900**
- Mixed green salad with grilled chicken breast marinated in honey and mustard, avocado, tomatoes, blue cheese and crispy bacon (PREPARATION TIME: 20 MINUTES) **\$28.700**
- Short pasta with braised pumpkin, mushrooms, spinach, pine nuts, cream, and parmesan cheese au gratin (PREPARATION TIME: 20 MINUTES) **\$20.700**
- Baked short pasta with beef and bacon meatballs, homestyle tomato sauce, fresh mozzarella cheese and parmesan cheese au gratin (PREPARATION TIME: 20 MINUTES) **\$22.900**
- Spaghetti with roasted tomatoes, sautéed shrimps, white wine and parsley (PREPARATION TIME: 15 MINUTES) **\$23.900**
- Artichoke ravioli with butter, sage and parmesan cheese **\$23.900**
- Risotto with fresh garden vegetables, parmesan cheese and fried bread crumbs with anchovies and parsley **\$23.900**
- Risotto with fish, shrimps, prawns in shellfish stock **\$30.900**

LARGE PLATES

- Grilled beef tenderloin with Port wine sauce, smashed yellow potatoes and sautéed asparagus with rosemary **\$36.900**
- Grilled beef tenderloin with mushroom sauce, homestyle fried potatoes and green salad **\$36.900**
- Veal Milanese with arugula and cherry tomato salad **\$28.700**
- Grilled fish of the day with herb infused butter, fried yellow potatoes and green salad with avocado and a citrus vinaigrette SEA BASS **\$37.900** - TILAPIA **\$29.900**
- Lamb stew with Arabic spices and couscous with dried nuts and cilantro **\$39.800**
- * Squid, fish and potato stew with bell peppers, onions and chilli pepper **\$36.900**
- Stewed pork rib with tomato, red onion and fried chickpea salad **\$35.700**
- Lamb burger with blue cheese, arugula and baked tomatoes with thyme. Served with homestyle fried potatoes and blue cheese sauce **\$27.900**
- Beef burger with Muenster cheese, caramelized onions, fresh tomato slices and lettuce. Served with homestyle fried potatoes and creamy guacamole **\$27.900**
- Roast beef sandwich with smoked gouda cheese, arugula and romesco sauce. Served with homestyle fried potatoes **\$27.900**

* Please indicate your preferred level of spiciness

Salt crusted whole chicken served with fried homestyle potatoes and a celery, avocado and coriander salad, accompanied by a homestyle aioli **\$72.500**
(FOR 2-3 PEOPLE TO SHARE. PLEASE ASK FOR AVAILABILITY)

MINI PLATES

- Green salad with classic balsamic vinaigrette **\$7.900**
- Celery, avocado and cilantro salad **\$7.900**
- Smashed yellow potatoes **\$6.700**
- Homestyle fried potatoes **\$6.700**
- Fried yellow potatoes **\$6.700**
- White rice **\$4.900**

DESSERT

- Meringue with red berries, blackberry tapioca, whipped cream and passion fruit sauce **\$12.000**
- Banana and chocolate puff pastry with vanilla ice cream (PREPARATION TIME: 15 MINUTES) **\$12.000**
- Vanilla panna cotta with passion fruit sauce **\$12.000**
- Apple crumble with vanilla ice cream **\$12.000**
- Red berry soup with vanilla ice cream and brownie bites **\$12.000**
- Molten chocolate cake with vanilla ice cream, olive oil and sea salt (PREPARATION TIME: 15 MINUTES) **\$12.000**
- Spanish churros served with dark chocolate ganache and brandied caramel sauce **\$12.000**
- Spanish churros with chocolate ganache and milk caramel spread and brandy sauce **\$12.000**

All prices are inclusive of VAT tax

Please inform your waiter if you would like to include a 10% service charge in your bill, which will be shared equally among all El Comedor staff