

CASA CRUZ

PLATOS CHICOS + ENSALADAS

- ✦ chilled tomato soup • peppers • cucumber
burrata • roast tomatoes • basil
- ✦ whole globe artichoke • mustard dressing
raw artichoke • avocado • rocket • grapefruit • almonds • parmesan
- ✦ octopus carpaccio • lime • chilli • olive oil
- ✦ sea bass tartare • pickled cucumber • fennel • orange
✦ raw tuna • avocado • wasabi
- ✦ roast scallops • chilli • parsley • lemon
foie gras terrine • red pepper chutney
- ✦ culatello di zibello • melon • olive oil
beef carpaccio • truffle • parmesan • lamb's lettuce
- ✦ vitello tonnato • capers • parsley • lemon

PASTAS

- casarecci • tomato • capers • olives • basil
- orecchiette • lemon • cream • parsley • parmesan
- paccheri • cacio • pepe • bottarga
- potato gnocchi • jamón ibérico • broad beans • pecorino
- potato gnocchi • veal ragù • parmesan

PESCADOS + CARNES

- ✦ seared organic salmon
 - ✦ seared lemon sole
 - ✦ roast wild sea bass
- ✦ peppered tuna steak
- ✦ secreto ibérico pork
- ✦ blackened chicken
 - ✦ veal chop
- ✦ suckling lamb shoulder
- ✦ grilled fillet steak (250 gms)
- ✦ grilled sirloin steak (350 gms)
- ✦ grilled rib eye steak (350 gms)
- ✦ grilled côte de boeuf (1,000 gms)

VEGETALES

- ✦ humita spiced corn • basil
 - ✦ peas • mint • lemon
 - ✦ caramelised sweet potato
- ✦ roast domino potatoes
stacked ratatouille
- ✦ broccoli • tomato • chilli • almonds
- ✦ beetroots • horseradish dressing
 - ✦ steamed spinach
- ✦ tomato • basil • olive oil
- ✦ beans • lentils • chilli • tomato dressing
- ✦ quinoa • peppers • courgette • herbs
- ✦ avocado • cayenne pepper • black sesame
 - ✦ green leaf salad