

CASA CRUZ

PLATOS CHICOS + ENSALADAS

- watercress soup
- beetroot • horseradish • crème fraîche
- burrata • roast tomatoes • basil
- raw artichoke • avocado • rocket • grapefruit • almonds • parmesan
- + puntarelle • anchovies • olive oil
- + octopus carpaccio • lime • chilli • olive oil
- + sea bass carpaccio • pickled shallots • lime • chilli
- + raw tuna • avocado • wasabi
- + roast scallops • chilli • parsley • lemon
- + vitello tonnato • capers • parsley • lemon
- + steak tartare • chilli • herbs • seeds

PASTAS

- orecchiette • lemon • cream • parsley • parmesan
- paccheri • cacio • pepe • bottarga
- potato gnocchi • spinach • hazelnuts • gorgonzola
- potato gnocchi • veal ragù • pecorino

PESCADOS + CARNES

- + seared organic salmon
- + roast wild sea bass
- + john dory • olives • capers • tomato
- + 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 (380 gms)
- + grilled côte de boeuf (1,000 gms)

VEGETALES

- + humita spiced corn • basil
- + roast mushrooms • parsley • lemon
- + roast domino potatoes
- + caramelised sweet potato
- + roast vegetables
- + cauliflower • parmesan • black truffle
- + roast aubergine • peppers • herbs
- + broccoli • tomato • chilli • almonds
- sprouts • romanescos • chestnuts • parmesan
- + steamed spinach
- + avocado • basil • chilli
- + quinoa • peppers • courgette • herbs
- + green leaf salad