



**SPECIALS  
OF THE DAY**  
**MONDAY TO FRIDAY**

**STARTER + MAIN  
OR  
MAIN + DESERT  
24**

**FINGER FOOD**

- ✓ Black olive tapenade and seasonal raw vegetable 9
- ✓🥗 Herbs falafels, Zaatar yogurt and carrot 11
- Free-range poultry crispy, piquillo ketchup 12
- Bayonne ham & sheep cheese croquettes 15
- Southwestern charcuteries (cured meat) & cheeses 25

**STARTERS**

- Starter of the day 9
- ✓🥗 Chilled Pea and mint soup, Brive mustard mousse and giant soldier 9
- ✓🥗 Farm egg, organic leeks, buckwheat crumble 9
- Red tuna tataki style and smoked white tuna salad 12
- Ciabatta bread with Vitello tonnato. (roast veal, rocket salad and confit lemon) 12

**MAINS**

- Main course of the day 18
- ✓ Oyster and shitake mushroom raviolis with hazelnut 18
- Bacon & sheep cheese burger (local beef) with french fries, onion and chorizo 21
- Polack from the port of Saint-Jean-de-Luz, mashed potatoes with calamansi, tartare style sauce 23
- Squids and chorizo sauteed, variety of carottes 23
- Lightly smoked pork pluma, courgette and piquillos pepper 24

**DESERTS**

- Desert of the day 10
- Homemade churros, chocolate sauce 7
- Apricot shortbread and basil ice-cream 10
- Fresh strawberries and cat tongue biscuit, for 2 people strawberries and verbena smoothie or vanilla whipped cream 16
- Guanaja chocolate sphere and passion fruit 10
- The Feel Good touch: Our coffee or tea with 3 homemade mini deserts 12

✓ **VEGETARIAN**

✓ **VEGAN OPTION ON DEMAND**