








laseda

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SWIMMINGLY 'COMO LA SEDA'




Iberian ham (90g.) :

-  Cured goat's cheese (180g.)
 -  Fried aubergine with honey
 -  "LaSeda" salad
(Lamb's lettuce, quinoa, mango, red onion, tomato and courgette)
 -  Tomato with bonito belly, spring onion, and Picual olive oil
 -  Goat's cheese and mango mille-feuille with organic honey
 -  Salmorejo with apple, toasted pistachios and crispy ham
 -  Pumpkin cream with goat's cheese and almonds
- Steamed mussels with citrus and coriander
- Eel "causa" with creamy avocado
- Duck foie Mi-Cuit
- Cantabrian anchovies 00 in olive oil

YES, EGGS!, Organic eggs from happy hens







- Eggs with chips and Iberian ham
- Eggs with chips, "chistorra" sausage and Padrón peppers
- Eggs with chips and Duck foie Mi-Cuit

AL DENTE, NATURAL...

-  Organic spelt fresh pasta with aubergine white cream
-  Shiitake mushrooms risotto with avocado and beetroot
-  Organic Veggies Lasagne

ROGER THAT!






Fish...

- Red tuna tartare with avocado mousse
-  Tiradito of red tuna tataki
-   Quick seared red tuna with organic vegetable ratatouille
- Turbot confit with extra virgin olive oil and garlic
-  Baked salmon with hints of the 'Sierra de Granada'
-  Seabass ceviche with yellow pepper tiger's milk marinade
-  Salmon and mussels hot ceviche
- Hamachi usuzukuri with ponzu sauce and truffle
- Braised octopus with panca chili pepper and ginger
- Skin-side down wild fish with garlic shavings and virgin olive oil


... and the meat



-  Grilled Pachamanca-style Iberian pork shoulder
- Crispy chicken strips marinated in lime and coriander
- "Anticucho" chicken skewer with huancaína sauce and rocoto honey
- Steak-Tartare
-  "LaSeda" organic beef hamburger
-  Boneless organic oxtail
- Fillet steak of finest quality beef selection
- Sirloin steak of finest quality beef selection

GOURMET TAPAS

-   Eel 'causa' with avocado
-  Nikkei - Style tuna tartare
-  Organic beef little burger
-  Prawn brochette with Kimchi sauce

DESSERTS

- Chocolate mousse
- Lemon Curd with yoghurt and mascarpone
- Custards with liqueur sponge biscuit
-  Creamy yoghurt with seasonal fruits
- Carrot cake
- Cheesecake
- Guinness cake
- Dark chocolate and orange cake

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-  Dish produced with at least 70% organic products
 -  Wild fish