



SALA
RESTAURANT

LUNCH

Spiced carrot and rutabaga soup

Sugar cured salmon, latkes,
pickled beetroot, quail eggs and dill mustard crème fraiche

Twice baked Delft blue cheese soufflé, pear, walnut and truffle honey salad

Spaghettini, sweet shrimp, octopus, roast tomato and parsley

Confited chicken leg, maple roast parsnips, Brussels sprouts
with chestnuts and bacon, spiced carrot puree and thyme jus

Pan roast grouper fillet, romesco sauce, pommes anna and fine beans

Slow cooked beef cheeks, spring onion mash, fine beans and gremolata

Chocolate mousse, poached pear and ginger crumbs

Apple tarte tatin with cinnamon ice cream

Idiazabal and Dorset Drum mature farmhouse cheddar with membrillo,
homemade crackers and very fruity bread (P300 supplement)

2 Courses P1680
3 Courses P1980
+ 10% service charge