



To start

Focaccia, aceituna verde de Sicilia, aceite de olive virgen de Favoloso

Home baked Focaccia, Sicilian green olives & Favoloso extra virgin olive oil (V, DF) \$9

Tortilla de patata, ensalada verde y mostaza antigua

Spanish potato omelette, French whole grainy mustard, green salad (V, DF, GF) \$11

Bruschettas de hoy

Today's bruschettas, daily topping on toasted home baked focaccia \$4.5 per piece

Jamón serrano reserva, focaccia de la casa

Spanish Serrano ham "reserva", fresh baked focaccia (DF) 50g \$20, 100g \$39

Entrée

Paté de campaña, homemade pickles, mostaza de Dijon, pan tostada

Pâté de Campagne, homemade pork pâté, pistachio, ethnic pickles, focaccia, \$20

Coca de Salmon ahumado, manzana, hinojo, apio

Home Smoked Stewart Island Salmon, Catalanian flat bread, fennel, apple, celeriac, capers, orange mayonnaise \$21

Atún "Tataki", couscous salad, espinaca bebé, pimienta rojo escalibado

Japanese style seared Tuna "Zuke", baby spinach, couscous salad (DF) \$21

Tartar de pescado de mercado, ensalada de tri-color arroz, chips de kale

Market Fish tartare, capers, tomato, shallot, tri-coloured rice salad, kale (GF, DF) \$20

Crema de patata y puerro, rabo de buey, champiñones

Slow cooked Ox Tail parcel in potato & leek soup, sautéed mushroom \$20

Pecho de buey braseado, puré de coliflor, colinabo horneado

Braised Beef Brisket, cauliflower, swede, brussel sprout, ginger-honey jus (GF) \$20

Caciocavallo a la plancha, ragout de lenteja, tomate, cebolla y champiñones

Sautéed "Viavio Caciocavallo" cheese, lentil, mushroom, tomato, onion (V, GF) \$23



Main

Entrecot de buey, croquetas de patata, champiñon, mozzarella, espinaca a la Catalana

Ribeye steak, potato-mozzarella-mushroom croquette, spinach, raisins, pine nuts \$35

Pierna de cordero, col morada, remolacha, chirivía, salsa de tomate de árbol

Lamb rump, braised red cabbage, beetroot, parsnip, tamarillo sauce (GF, DF) \$35

Cerdo en dos cocciones, pera en vino blanco, crema de chirivía, zanahoria

Pork loin&belly, spiced white wine poached pear, parsnip cream, glazed carrot (GF) \$35

Magret de pato, polenta de parmesano, crujiente de batata y uva pasas, mango, naranja

Duck breast, parmesan polenta, kumara-raisin parcel, fresh mango, orange \$37

Pescado del día, salsa rustit de pollo, patatas salteadas, cebollas platillos

Pan fried Market Fish, "rustit" roast chicken sauce, potatoes, baby onion, (GF) \$35

Side

Patatas fritas

Hand cut wedges, homemade mayonnaise, tomato sauce (V, DF) \$7.5

Brocoli horneado, tocineta, bechamel, emmental

Broccoli & brussel sprouts gratin, Heck's bacon, Emmental cheese, béchamel \$8

Ensalada verde, tomate cherry, rúcula, berro, vinagreta de wasabi

Green salad, herbs, cherry tomatoes, radish, wasabi dressing (V, GF, DF) \$6.5

Enjoy our fresh baked buckwheat bread & butter as compliment



Exploring with “La Capilla” degustation menu

Experience Chef Takeshi’s creation from today’s a la carte menu and specials

\$ 69 per person

1st Market fish tartare, tri-colour rice salad, kale, wasabi dressing (DF)

2nd Pâté de Campagne, homemade pork pâté, pistachio, ethnic pickles (GF)

3rd Sautéed Coromandel scallops, risoni pasta in tomato-serrano ham sauce,
Galician ajada oil (DF)

4th Pan fried Market Fish, “rustit” roast chicken sauce, potatoes, baby onion (GF)

5th Duck breast, parmesan polenta, kumara-raisin parcel, fresh mango & orange

Dessert to finish

Choice of

White chocolate mousse, feijoa jelly, roasted rhubarb, ginger ice cream (GF)

Apple & almond tart, cream cheese ice cream, hazel nuts, toffee sauce

Dark chocolate Fondant, vanilla bean ice cream, orange-almond tuile

Venezuelan coconuts cake “Bienmesabe”, coconuts cake, coconuts ice cream,
orange cream (DF)

Trio of ice cream (GF) or sorbet (DF, GF) as your choice

(This menu must be ordered for whole table)

Sorry, not entertainment card discount for this menu...