



To start

Focaccia, aceituna verde de Sicilia, aceite de oliva 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

Terrina "queso de cerdo", espárragos, remolacha, salsa ravigote

Homemade pork terrine, "Fromage de Tête", asparagus, beetroot, toasted focaccia, ravigote sauce (DF) \$20

Salmon ahumado, aguacate, tomate, pepino, germinado de soja, vinagreta de ruibarbo

Home Smoked Mt.Cook Salmon, avocado-tomato-cucumber, moon bean shoot, rhubarb and sesame dressing \$21

Atún moruno, ensalada de alubias, apio, pimienta roja, huevo, tomate seco

Moorish seared tuna, harricot bean salad, celery, red pepper, egg, dried tomato \$21

Salmorejo, mejillones ahumados, tomate, pepino, pimienta, focaccia

Cordovan "Gazpacho", chilled tomato soup, smoked mussels, tomato, capsicum \$20

Pescaditos al ajillo, tostada, frito de tomate y cebolla

Westcoast whitebait al ajillo, cooked in garlic-chili olive oil, focaccia, sofrito (DF) \$22

Panceta de cerdo estilo Okinawa "Rafute", vainita, puré de patata

Slow cooked pork belly "Okinawa style", green beans, potato purée (DF) \$20

Caciocavallo a la plancha, berenjena horneada, sofrito, pesto de albahaca

Viavio Caciocavallo cheese on roasted eggplant, mushroom, onion, basil pesto (V, GF) \$23



Main

Pescado del día, tumbet de vegetales de verano

Pan fried Market Fish, Minorcan vegetable terrine "Tumbet", basil pesto (GF) \$35

Entrecot de buey, patatas nuevas, tocineta, guisantes

Ribeye steak, new season potatoes, peas, Heck's bacon (GF) \$35

Pierna de cordero, falafel, ensalada de cebada, harissa

Lamb rump, chickpea-sesame falafel, pearl barley salad, harissa, rosemary jus (DF) \$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

Side

Patatas fritas

Hand cut wedges, fresh cooked potato, homemade mayo, ketchup (V, GF, DF) \$7.5

Sanfaina Catalana

Ratatouille (served warm or room temperature), tomato, zucchini, eggplant, capsicum, onion, black olives, garlic (V, GF, DF) \$8

Ensalada Capresa

Caprese salad, Viavio Mozzarella cheese, basil pesto, tomatoes, rocket (V, GF) \$9

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

Green salad, herbs, cherry tomatoes, radish, wasabi dressing (V, 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 Cordovan “Gazpacho”, chilled tomato-capsicum soup, smoked mussels (DF)

2nd Pork terrine “Fromage de tête”, green beans, beetroot, ravigote sauce (GF)

3rd Sautéed Coromandel scallops, asparagus, orange sauce (GF, DF)

4th Pan fried Market Fish, Minorcan vegetable terrine “Tumbet”, basil pesto (GF)

5th Lamb rump, chickpea-sesame falafel, pearl barley salad, harissa (DF)

Dessert to finish

Choice of

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

Pic’s peanuts butter parfait, fig & peanuts biscotti, strawberries

Chocolate Lover, dark chocolate ganache, dark chocolate brownie,
white chocolate & coffee cream, vanilla bean ice cream

Baked cheese cake “Gâteau au Fromage Blanc”, Kervella “Blanc” cheese,
berry sorbet, berry sauce (GF)

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 degustation menu....