









Lunch service from Monday to Friday (1:00 pm to 3:30 pm)




Starters

- Seasonal tomato salad with egg, tuna belly, anchovies, Kalamata olives and sherry vinegar 
- Salmorejo from Córdoba with Iberian shoulder ham rosette and croutons 
- Grilled razor clams (8 pcs) with coconut-textured ceviche 
- Vitello tonnato with crunchy focaccia and capers 
- Burrata topped with mortadella petals, pesto and locally sourced cherry tomatoes (Supplement €5) 

Main Courses

- Salmon tartare on guacamole with toasted bread crisps 
- Traditional fideuá with cuttlefish and grilled squid 
- Grilled marinated skirt steak with sweet potato purée *Natural 100%*
- Roasted eggplant with tajín seasoning, pico de gallo and Heura 
- 300 g cider-house style T-bone steak with fries and peppers (Supplement €8,5)

Dessert or Coffee

- Seasonal fruit
- Our baked cheesecake of the day 
- Homemade Sacher cake – 100% chocolate 
- Orange served with its own juice and vanilla ice cream 

INCLUDES: bread, local water and wine, soft drink or beer



Restaurants
Sabor de l'horta

23 €

10% VAT INCLUDED