

Marcella x



**RESTAURANT
WEEK** MAY 4-10

BUSINESS LUNCH

MONDAY TO SATURDAY MENU

4 - 9 MAY | 12PM - 3PM

2 COURSES AED 95 | 3 COURSES AED 125

CHORIZO CROQUETTES *aioli*

PAN CON TOMATE *toasted sourdough*

CHICKEN TEMPURA *pickles, chilli jam*

SAUTEED FOREST MUSHROOMS *with fried egg & cecina ham*

BLACK RICE *with grilled squid and espellette*

PICANHA STEAK ROLL *with chimichurri & beef fat fries*

BASQUE CHEESECAKE *berry compote*

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WEEK** MAY 4-10

SPANISH-INSPIRED SUNDAY ROAST

10 MAY | AED 195 PER PERSON

TAPAS FOR THE TABLE

HOUSE SOURDOUGH & butter

18-MONTH CECINA HAM & CRISPS *with smoked piparra peppers*

BIKINI HEMINGWAY

POTATO & CARAMELISED ONION TORTILLA *with saffron aioli*

CROQUETTES OF THE DAY

ALBÓNDIGAS MEATBALLS *with paprika & cumin*

YOUR CHOICE OF MAIN

35-DAY AGED RIB OF BEEF *served medium-rare*

HALF A ROAST CHICKEN

MUSHROOM BAKED RICE

All served with beef fat roast potatoes, roasted hispi cabbage with parsley sauce & breadcrumbs, parsnips with brown butter & thyme, and red wine gravy

YOUR CHOICE OF DESSERT

REY SILO BLUE CHEESE *with brioche & paprika honey*

DARK CHOCOLATE MOUSSE *with olive oil & sea salt*