

RAMIREZ

FLATS AND BAR

MENU OF THE DAY

This menu includes bread service and one beverage, starter, main course, and dessert of your choice.
Monday through Friday (excluding holidays).

STARTERS

BABY FIELD GREEN SALAD WITH CHEESE CRISPS AND ORANGE VINAIGRETTE
FALAFEL WITH MINT CHICK PEA PURÉE (V)
BABY SPINACH SALAD WITH QUINOA AND TOFU IN A PUMPKIN-CHIA SEED VINAIGRETTE (V)
TENDERISED TUNA, SEAWEED, AND VEGETABLE POKE BOWL
PASTA WITH PANNA, PROSCIUTTO AND PISELLI

MAIN COURSES

GLAZED COD WITH HONEY AIOLI AND SAUTÉED VEGETABLES
STICKY DUCK AND BLOOD SAUSAGE RICE WITH DICED TURNIP
RIB EYE STEAK WITH ROAST POTATOES AND SOUR CREAM
VEGETABLE AND CREAMED PUMPKIN PASTRY (V)
STEWED PORK CHEEK WITH PEDRO XIMÉNEZ SAUCE

DESSERTS

SEASONAL FRUIT (V)
HOMEMADE BROWNIE WITH VANILLA ICE CREAM
ICE CREAM OF THE DAY
YOGURT CUSTARD WITH HONEY AND WALNUTS
SIGNATURE TIRAMISU

100% VEGAN DISHES (V)

IN CASE OF FOOD ALLERGIES OR INTOLERANCES, PLEASE INQUIRE
OUR À LA CARTE MENU IS ALSO AVAILABLE

€12.95/PAX

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STARTERS

BEET AND APPLE SALAD WITH WALNUT CRUNCH (V)
LINGUINE AI FUNGHI
WARM COD FRITTER AND ORANGE SALAD WITH SWEET PEPPER VINAIGRETTE
TUNA, TOMATO, AND AVOCADO TARTAR WITH YELLOW PEPPER SAUCE
TEXTURED AUBERGINE (V)

MAIN COURSES

SUCCULENT HONEYED VEAL ON TRUFFLE PARMENTIER AND CREAMED CARROT BASE
STICKY SEAFOOD RICE (PEELED AND DEBONED)
SLOW-COOKED PORK "SECRETO" WITH CREAMY POTATO AND CABBAGE
SALMON SUPREME WITH FRESH CHEESE AND DILL SAUCE
COURGETTE CANNELLONI AND VEGETABLE RATATOUILLE (V)

DESSERTS

SEASONAL FRUIT (V)
PASSION-FRUIT CAKE WITH WHITE CHOCOLATE
YOGURT WITH CHOCOLATE CREAM AND HAZELNUTS
OUR CAKE OF THE DAY
MANDARIN SORBET WITH A HINT OF CINNAMON (V)

100% VEGAN DISHES (V)

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CHICKEN SALAD WITH APPLE, BACON AND HONEY VINAIGRETTE
CASERECCIE ALLA PUTTANESCA
KALE SALAD WITH COUSCOUS, POMEGRANATE AND SLIVERED ALMONDS (V)
TEXTURED ARTICHOKE (V)
STRAWBERRY GAZPACHO AND CREAM DIP WITH PICO DE GALLO AND CRISPY CORN ACCOMPANIMENT

MAIN COURSES

RIB EYE STEAK WITH AGED MUSTARD AND TRUFFLE SAUCE
PARMESAN AND ORANGE ENCRUSTED SALMON
CHICK PEA AND MUSHROOM VEGGIE BURGER WITH SPROUTS, ARUGULA, AND SUN-DRIED TOMATOES (V)
STICKY RICE WITH PINE NUT PRALINE AND SAUTÉED MUSHROOMS
PORK TENDERLOIN AND ROASTED APPLE MILLEFEUILLE WITH VEGETABLE CHIPS

DESSERTS

SEASONAL FRUIT (V)
OUR CARAMELISED "TORRIJAS"
HOMEMADE CAKE
RED FRUIT SMOOTHIE (V)
ICE CREAM OF THE DAY

100% VEGAN DISHES (V)

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EDAMAME, TAHINI, CAULIFLOWER COUSCOUS, AND DICED TOFU POKE BOWL (V)
SIGNATURE CAESAR SALAD WITH CRISPY CHICKEN
SPAGHETTI AL PESTO
BEET HUMMUS WITH VEGETABLE CRUDITÉ (V)
MEAT AND VEGETABLE MOUSSAKA

MAIN COURSES

COD FILLET WITH 2 PESTO PAPARDELLE
RICE AND VEGETABLE GREEN CURRY STIR FRY (V)
ROASTED RIB INGOT WITH MASHED POTATOES
SEAFOOD SUQUET
5-VARIETY STICKY RICE WITH SALMON AND PEPPERS

DESSERTS

SEASONAL FRUIT (V)
PINEAPPLE PANNA COTTA WITH COCONUT SAUCE
YOGURT CUSTARD WITH RED FRUIT SORBET (V)
HOMEMADE ALMOND PUDDING

100% VEGAN DISHES (V)

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ARUGULA SALAD WITH PEAR AND TURKEY BREAST IN A TARTAR DRESSING
COD TARTAR WITH VALENCIAN TOMATO
PUMPKIN AND BROCCOLI SOUP WITH SESAME (V)
MARINATED SALMON SALAD WITH KIMCHEE MAYONNAISE
VEGETABLE MILLEFEUILLE WITH SOY (V)

MAIN COURSES

GRILLED RIB EYE STEAK WITH SWEET POTATO ROASTED CHICKEN TIKKA MASALA WITH ASIAN RICE
KOREAN-STYLE VEGAN LO MEIN (V)
ADOBO PORK TENDERLOIN WITH "MIGAS" CRUMBLE
STICKY RICE WITH CABBAGE AND COD

DESSERTS

SEASONAL FRUIT (V)
"ALBORAYA" BREAD
MANGO, PINEAPPLE, AND CHIA SMOOTHIE (V)
CHOCOLATE ICE CREAM WITH CRUMBLE
CAKE OF THE DAY

100% VEGAN DISHES (V)

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