

THERE IS
NO PLACE
LIKE
EL PATIO

DINING at

EL PATIO



A JOLLY GAME
of CARDS OR-

the Bartender
is
SENSATIONAL!



At
M.C.H

RAW, CHARCUTERIE & CHEESE

Oysters - *El Patio mignonette* / 22.00.-

Sea bass ceviche, citrus, kumquat, red onion / 38.00.-

Sea bream carpaccio, bergamot, chilli, lime caviar / 36.00.-

Burrata, charred fruit, Iberian bellota ham, basil, pine nuts / 29.00.-

Finca Pascualeta cheese selection / 28.00.-

Iberian bellota ham / 45.00.-

SALADS

Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds / 15.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 22.00.-

Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate molasses, sumac / 17.00.-

White kidney beans, samphire, pickled red onion, white balsamic vinegar / 16.00.-

Watermelon, Kalamata olives, feta, mint, chilli & lime jam / 21.00.-

Shaved fennel, stewed orange, kumquat, chilli / 20.00.-

Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, pomegranate, Lebanese crispy bread / 19.00.-

VEGETABLES

Baba ganoush, pomegranate, za'atar bread / 18.00.-

Roasted beetroot, feta, braised seasonal fruit / 18.00.-

Tenderstem broccoli, ginger & coriander oil, garlic yoghurt, Manchego cheese / 18.00.-

Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts / 19.00.-

Roasted cauliflower steak, capers, dill / 28.00.-

Globe artichoke, chimichurri, white balsamic vinegar / 18.00.-

Wood-roasted baked new potatoes, green herb sauce / 17.00.-

Grilled leeks, romesco sauce / 19.00.-

FROM THE FIRE

Wood fire tiger prawns, garlic, aleppo chilli / 45.00.-

Octopus, chilli, pickled shallots, chorizo alioli / 38.00.-

Whole wild catch of the day, horseradish, pomegranate, pine nuts / 125.00.- per kg

Marucha Wagyu steak, chimichurri (200gr) / 44.00.-

Wagyu skirt steak, yellow muhammara, grilled garlic sprouts (250 gr) / 52.00.-

Grilled lamb chops, pomegranate, coriander, garlic chips, parsnip pure, horesradish / 48.00.-

Grilled dry-aged beef picanha, colrabe salad, baby watercress (300 gr) / 54.00.-

Whole wood-roasted organic corn-fed chicken, grilled red onions, sage (to share) / 80.00.-

PLATES

Parmigiana, pesto, tomato, parmigiano fondue, sourdough croutons / 28.00.-

Galician mussels, lemon confit, Mediterranean herbs, red chilli / 26.00.-

Seafood linguine, tomato, capers, Kalamata olives, basil, rocket / 45.00.-

Free-range chicken & Wagyu kebab, grilled tomatoes, fresh herbs / 34.00.-

Veal Milanese, tomato, rocket, lime mayo (600g) / 54.00.-

Ask your waiter about gluten free options
Prices in EUROS · Cover charge / 5.00.-

