

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, ginger, lemongrass, chilli   / 27
Seabass ceviche, citrus, kumquat, red onions   / 41
Sea bream carpaccio, chilli, bergamot, lime caviar   / 40
Iberian bellota ham / 49
Finca Pascualette cheese selection / 32

SALADS

Burrata, charred fruit, Iberian bellota ham, basil, pine nuts  / 34
Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds, chilli    / 18
Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic  / 27
Watermelon, Kalamata olives, feta, mint, chilli jam  / 25
Red tabbouleh, pomegranate, baby gem lettuce, grilled lemon  / 25
Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, radishes   / 24

VEGETABLES

Babaghanoush, pomegranate, za'atar   / 22
Muhammara, roasted red pepper, walnuts, herbs   / 23
Roasted beetroot, feta, charred seasonal fruit  / 20
Grilled asparagus, tenderstem broccoli, almonds, seasonal greens  / 23
Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts  / 23
Wood-roasted baked new potatoes, green herb sauce    / 21
Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate, sumac   / 20
Grilled leeks, romesco sauce / 23
Globe artichoke, chimichurri, white balsamic     / 21

FROM THE GRILL

Wood-fired tiger prawns, garlic, Aleppo chilli  / 49
Octopus, rose harissa, labneh, new potatoes / 44
Whole catch of the day, horseradish, pomegranate, pine nuts  / 140
Wagyu marucha steak, chimichurri (200g)  / 49
Bavette, yellow peppers, grilled garlic sprouts (250g)  / 50
Charred lamb cutlets, hummus, pistachio, roasted tomato ezme  / 49
Whole wood-roasted organic corn-fed chicken, grilled red onions, sage (to share)  / 90

PLATES

Parmigiana, pesto, tomato, parmesan fondue, sourdough croutons / 33
Galician mussels, lemon confit, Mediterranean herbs, red chilli   / 30
Carabinero linguine, tomato sauce, basil / 75
Seasonal vegetable tagine, almonds, apricots, herb couscous / 36
Butterfly seabass, caponata, capers, fennel & apple salad   / 48
Veal Milanese (600g), tomato, rocket, lime mayo / 68


VEGAN


GLUTEN FREE


LACTOSE FREE

THE
ARTIST!

