

THERE IS
NO PLACE
LIKE
EL PATIO

DINING at

EL PATIO



the BARTENDER
IS
SENSATIONAL!



AT
M.C.H

RAW, CHARCUTERIE & CHEESE

- Oysters, ginger, lemongrass, chilli 🐟🌿 / 28
- Seabass ceviche, citrus, kumquat, red onions 🐟🍷 / 41
- Sea bream carpaccio, chilli, bergamot, lime caviar 🐟 / 40
- Iberian bellota ham / 49
- Finca Pascualeta cheese selection 🧀🍷🍷 / 34

SALADS

- Burrata, charred fruit, Iberian bellota ham, basil, pine nuts 🧀🍷🍷 / 35
- Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds, chilli 🌿 / 19
- Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic 🍷🧀🍷 / 29
- Watermelon, Kalamata olives, feta, mint, chilli jam 🧀 / 26
- Red tabbouleh, pomegranate, baby gem lettuce, grilled lemon / 25
- Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, radishes / 26

VEGETABLES

- Babaghanoush, pomegranate, za'atar 🍷🧀🍷 / 23
- Muhammara, roasted red pepper, walnuts, herbs / 24
- Roasted beetroot, feta, charred seasonal fruit 🧀🍷 / 21
- Grilled asparagus, tenderstem broccoli, almonds / 24
- Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts 🧀🍷🍷 / 26
- Wood-roasted baked new potatoes, green herb sauce 🍷 / 23
- Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate, sumac 🍷🍷 / 20
- Grilled leeks, romesco sauce 🍷🍷 / 24
- Globe artichoke, chimichurri, white balsamic 🍷 / 21
- Roasted cauliflower steak, dill, capers, lemon 🧀 / 33

FROM THE GRILL

- Wood-fired tiger prawns, garlic, Aleppo chilli 🍷🍷 / 49
- Octopus, rose harissa, labneh, new potatoes 🍷🍷🍷 / 45
- Whole catch of the day, horseradish, pomegranate, pine nuts 🐟🍷 / 145
- Wagyu marucha steak, chimichurri (200g) 🍷 / 51
- Wagyu chuck steak, yellow peppers, grilled garlic sprouts (200g) 🍷🍷 / 54
- Charred lamb cutlets, hummus, pistachio, roasted tomato ezme 🍷 / 51
- 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 🍷🍷 / 31
- Carabinero linguine, tomato sauce, basil 🍷🍷🍷 / 75
- Seasonal vegetable tagine, almonds, apricots, herb couscous / 36
- Butterfly seabass, caponata, capers, fennel & apple salad 🐟🍷 / 53
- Veal Milanese (600g), tomato, rocket, lime mayo 🍷🍷🍷🍷 / 79

🐟 Fish 🍷 Gluten 🧀 Milk 🍳 Egg 🍷 Sulphites 🍷 Sesame 🍷 Molluscs 🍷 Mustard 🍷 Nuts 🍷 Crustaceans

THE
ARTIST!

