

THERE IS
NO PLACE
LIKE
EL PATIO

DINING at
EL PATIO



AT
M.C.H.



RAW, CHARCUTERIE & CHEESE

Oysters - Tomato, olives & red chilli, / Cucumber & lime /
Pickled & horseradish cream / 20.00.-

Wild sea bass ceviche, citrus, kumquat, pickled red onions / 30.00.-

Cured sardines, samphire, shaved fennel / 20.00.-

Sea bream carpaccio, bergamot, chilli, finger lime caviar / 29.00.-

Burrata, charred peaches, Iberian ham, beetroot leaves, balsamic / 23.00.-

Finca Pascualeta cheese selection / 22.00.-

Iberian bellota ham / 45.00.-

SALADS

Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds / 12.00.-

Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 19.00.-

Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate molasses, sumac / 16.00.-

Gem lettuce, caraway seeds, crème fraîche, courgette, parsley oil, preserved lemon / 18.00.-

White kidney beans, samphire, pickled red onion, white balsamic vinegar / 15.00.-

Watermelon, Kalamata olives, feta, mint, lime chilli, jam / 16.00.-

Shaved fennel, sugar snap peas, green peas, ricotta / 16.00.-

VEGETABLES

Baba ganoush, pomegranate, za'atar bread / 16.00.-

Red cabbage, stracciatella, mesclun salad, bergamot, anchovies from Cantabria / 18.00.-

Heritage beetroots, feta, charred peaches, moscatel vinegar / 18.00.-

Tenderstem broccoli, ginger, coriander, olive oil, garlic, Manchego cheese / 17.00.-

Roasted aubergine, charred piquillo peppers, salted ricotta, toasted pine nuts / 17.00.-

Globe artichoke, chimichurri, white balsamic vinegar / 14.00.-

Wood-roasted baked potatoes, green sauce, rosemary / 15.00.-

Burnt leeks, romesco sauce / 16.00.-

FROM THE FIRE

Wood fire tiger prawns, garlic, Aleppo chilli / 39.00.-

Octopus, chilli, pickled shallots, chorizo aioli / 37.00.-

Whole wild catch of the day, horseradish, herbs, pomegranate, pine nuts / 120.00.- per kg

Marucha Wagyu steak, chimichurri / 32.00.-

Preso ibérica, roasted onions, zhoug / 30.00.-

Bone marrow, mint, dill, parsley salad / 28.00.-

Wood-roasted quartet organic chicken, hay flamed caramelized onions
(shared between 3/4) / 75.00.-

PLATES

Parmigiana, pesto, tomato, parmigiano fondue, sourdough croutons / 20.00.-

Galician mussels, preserved lemon, Mediterranean herbs, red chilli / 25.00.-

Seafood linguine, tomato, capers, Kalamata olives, basil, rocket
small 38.00.- / big 55.00.-

Lamb kofta, baba ghanoush / 31.00.-

Veal Milanese, tomato, rocket, lime mayo (350g) / 42.00.-

Ask your waiter about gluten free options

