

THERE IS
NO PLACE
LIKE
EL PATIO

DINING at

EL PATIO



the BARTENDER
IS
SENSATIONAL!



AT
M.C.H

RAW, CHARCUTERIE & CHEESE

- Oysters - El Patio mignonette / 25.00.-
- Sea bass ceviche, citrus, kumquat, red onion / 39.00.-
- Sea bream carpaccio, bergamot, chilli, lime caviar / 38.00.-
- Burrata, charred fruit, Iberian bellota ham, basil, pine nuts / 31.00.-
- Finca Pascuaete cheese selection / 29.00.-
- Iberian bellota ham / 48.00.-

SALADS

- Herb salad, coriander, mint, tarragon, dill, parsley, citrus dressing, toasted almonds, chili **V** / 16.00.-
- Heritage tomatoes, whipped feta, basil, hazelnuts, white balsamic vinegar / 24.00.-
- Chickpeas, fennel, red chilli, preserved lemon, mix herbs, pomegranate molasses, sumac **LF** / 18.00.-
- White kidney beans, samphire, pickled red onion, white balsamic vinegar **LF** / 17.00.-
- Roasted pumpkin, green apple harissa, ricotta / 24.00.-
- Kale and bulgur tabbouleh, broccoli, mint, hazelnuts, lime vinaigrette, pomegranate / 22.00.-
- Fattoush, mixed heritage tomatoes, crispy aubergine, cucumber, pomegranate **V** / 21.00.-

VEGETABLES

- Baba ganoush, pomegranate, za'atar bread / 19.00.-
- 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.-
- Charred carrots, spiced nuts, lime yoghurt / 23.00.-
- Wood-roasted baked new potatoes, green herb sauce / 19.00.-
- Grilled leeks, romesco sauce / 20.00.-

FROM THE FIRE

- Wood fire tiger prawns, garlic, aleppo chilli **GF** / 48.00.-
- Octopus, chilli, pickled shallots, chorizo alioli / 40.00.-
- Whole wild catch of the day, horseradish, pomegranate, pine nuts / 125.00.- per kg
- Marucha Wagyu steak, chimichurri (200gr) **GF** / 47.00.-
- Bavette, yellow muhammara, grilled garlic sprouts (250 gr) / 48.00.-
- Grilled lamb chops, pomegranate, coriander, garlic chips, parsnip pure, horesradish / 48.00.-
- Whole wood-roasted organic corn-fed chicken, grilled red onions, sage (to share) / 85.00.-

PLATES

- Parmigiana, pesto, tomato, parmigiano fondue, sourdough croutons / 30.00.-
- Galician mussels, lemon confit, Mediterranean herbs, red chilli / 28.00.-
- Seafood linguine, tomato, capers, Kalamata olives, basil, rocket / 46.00.-
- Grilled free-range chicken thighs marinated in honey and lemon and chimichurri sauce / 39.00.-
- Seafood & fennel soup, tiger prawns, seabass, mussels (to share) / 49.00.-
- Veal Milanese, tomato, rocket, lime mayo (600g) / 60.00.-

All our fish comes from sustainable fishing. Most of our products are locally sourced.
We have all the necessary information regarding allergens available upon request Ask your waiter about gluten free options.
This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

Prices in EUROS · Appetiser / 5.00.-

