



KATAGI LUNCH MENU

From 5th March to 8th March

Enjoy the Katagi Lunch menu prepared by the Chef to offer every week a new gastronomic proposal of our cuisine.

STARTERS

Salmon and avocado tartar with citrus wasabi dressing

or

Slices of cured tuna with dragon fruit chilli water, onion and radish.

MAIN DISHES

Soft Shell crab roll.

(Filled with tempura soft shell crab, avocado, cucumber and sweet chilli topping)

or

Secreto iberico in roasted chilli marinade with violet mashed potato.

DESSERTS

Pineapple colada in textures, diced osmotised pineapple, coconut cream, coconut sugar and pineapple sorbet

or

White chocolate and tonka bean cream, cocoa sponge and banana mousse.

1 drink included: Water, beer, soft drink or glass of house wine.

35 € p.p.