



MENÚ LUNCH KATAGI

From November 13 to November 16.

Enjoy the Katagi Lunch Menu elaborated by the Chef, to offer every week a new gastronomic proposal of our cuisine.

STARTERS

Low-temperature egg with vichyssoise foam and confit artichokes with chorizo crumbs.

or

Truffled chicken cannelloni with cheese béchamel and roasted chicken jus.

MAIN COURSES

Iberian pork secreto with roasted beetroot risotto.

or

Tempura sea bass roll

(filled with cucumber, spring onion, and topped with avocado, sriracha mayo, and unagi sauce).

DESSERTS

Mango panna cotta

(flavored with lemongrass, served with Greek yogurt ice cream and mango-passionfruit gel).

or

Mantou

(Chinese sweet bun with five spices, served with pink peppercorn crème anglaise and white chocolate).

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

35 € p.p.



KATAGI
Blau
RESTAURANT & COCKTAIL BAR