

Loidi

R E S T A U R A N T

by

Martin Berasategui

EXTENS SELECTION MENU

TO SHARE

IBERIAN HAM SERVED WITH CATALAN STYLE TOAST WITH TOMATO
FOIE FOAM WITH ORANGE JELLY AND CORN BITS
SMOKED SALMON WITH NORI SEAWEEED AND GUACAMOLE
MARTIN BERASATEGUI'S HOMEMADE CROQUETTES
COD *AJOARRIERO* TOAST
PRAWNS ON CITRUS TEMPURA WITH SOY SAUCE

MAIN COURSE

MARKET FRESH FISH ON TRUFFLED CRUMBLE, YOUNG LEEKS AND WATERCRESS
OR
VEAL SIRLOIN WITH PONT NEUF POTATO, BERANAISE SAUCE AND GRAVY

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BREAD, OIL AND CHOCOLATE

49,00€

SELECTED WHITE WINE OR RED WINE
MINERAL WATER, COFFEES AND TEAS

60,00€

WINE HARMONY
MINERAL WATER, COFFEES AND TEAS

½ GIN&Tonic OR LONG DRINK: +5,00 EUROS

10% TAX INCLUDED

MENU APPLICABLE FOR GROUPS AT LEAST 10 PEOPLE

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