

OMBU

Group menus

MENU 1

TAPAS TO SHARE

Fried artichoke with pesto foam and smoked bacon

-

“Patatas Bravas” with sobrasada foam

-

Burrata, mixed tomatoes, basil and honey oil

-

Creamy rice with iberian ham, asparagus and Manchego cheese

-

Chicken and pistachio croquette

-

Andalusian style squid with lime mayonnaise

-

Sea bass ceviche with avocado and passion fruit

-

Spanish broken eggs with foie gras

-

Beef cheeks in homemade thai curry

-

Grilled marinated Iberian pork, vegetable chutney and kumquat coulis

-

DESSERTS TO SHARE

Pineapple, vanilla crumb and chocolate and pineapple ice cream

-

Golden egg

-

WINES

White wine

Verdejo (D.O. Rueda)

Red wine

(D.O. Ribera del Duero)

-

Water and coffee

-

35,00€ (IVA inc.)

OMBU

Group menus

MENÚ 2

TAPAS TO SHARE

Crispy toasted bread with tomato

-

Iberian cured ham

-

Burrata, mixed tomatoes, basil and honey oil

-

Octopus carpaccio with Thai foam

-

Black cod tips marinated with miso and pack choi

-

Steak tartar with truffle, foie and sherry mayonnaise

-

Tuna tataki with ponzu sauce

-

Squid croquettes and fennel mayonnaise

-

Beef cheeks in homemade thai curry

-

Lamb cannelloni with grilled onions sauce and coriander pesto

-

Grilled marinated Iberian pork, vegetable chutney and kumquat coulis

-

DESSERTS TO SHARE

Biscuit mousse, Snickers ice cream and freeze dried fruit

-

Passion fruit crispy rolls

-

WINES

White wine

Albariño (D.O. Rias Baixas)

Red wine Reserva

-

Water and coffee

-

40,00 (IVA inc.)