

1ST LUTHIER TAP FESTIVAL

FAREWELL DINNER | SUNDAY | JULY 30TH

MENÚ PRINCIPAL


25€

(ESCOGE UN ENTRANTE, UN PLATO PRINCIPAL Y UN POSTRE)

ENTRANTES:

- BRAVAS... (O EXPLOSIVAS?)
- CROQUETAS TRUFADAS
- HUMMUS EN DUO (GARBANZO & REMOLACHA) & PAPADUM
- ENSALADA (VIRUTAS DE QUESO DE CABRA Y FRAMBUESA, BROTES, KALE Y ALGA NORI)
- RASCACIELOS DE TOMATE Y MOZZARELLA FIOR DI LATTE
- MEZZI RIGATONI ALLA PUTTANESCA CON CREMOSO DE OLIVAS NEGRAS

PLATOS PRINCIPALES:

- CURRY ROJO THAI con SOLOMILLO IBÉRICO Y ARROZ JAZMÍN
- CHEESBURGUER ADDICTED y FRITAS CASERAS
- GAMBONES con KIMCHI, ARROZ FRITO, VERDURITAS Y SHITAKE 
- PECHUGUITAS DE POLLO A LA PLANCHA con SALSA DE QUESO BRIE Y GNOCHIS A LA MANTEQUILLA DE SALVIA

POSTRES:

- CHEESCAKE TEMPLADO
- CREMA CATALANA
- LEMON PIE
- ESPONJOSO DE YOUGURGRIEGO, SORBETE DE FRAMBUESA Y FRUTOS ROJOS CONFITADOS
- TIM BAON (EL PREFERIDO...)

*DOS BEBIDAS INCLUIDAS | **OPCIONES VEGANAS Y VEGETARIANAS DISPONIBLES



FLAMANT

RESTAURANT

1ST LUTHIER TAP FESTIVAL

FAREWELL DINNER | SUNDAY | JULY 30TH

MAIN MENU


25€

(CHOOSE A STARTER, A MAIN COURSE AND A DESSERT)

STARTERS:

- FLAMANT SPICY POTATOES
- TRUFFLE CROQUETTES
- HUMMUS IN DUO (CHICKPEAS & BEETS) & PAPADUM
- SALAD with GOAT CHEESE, RASPBERRIES, SPROUTS, KALE and NORI
- TOMATO and FLOR DI LATTE MOZZARELLA SKYSCRAPER
- MEZZI RIGATONE ALLA PUTANESCA with CREAMY BLACK OLIVES

MAIN COURSES:

- THAI RED CURRY with IBERIAN PORK
- CHEESBURGUER ADDICTED with HOUSEMADE CHIPS
- JUMBO SHRIMP with KIMCHI, FRIED RICE, VEGETABLES AND SHITAKE 
- GRILLED CHICKEN BREASTS with BRIE CHEESE SAUCE and SAGE BUTTER GNOCCHI

DESSERTS:

- TEMPERED CHEESECAKE
- HOMEMADE CATALAN CREAM
- LEMON PIE
- GREEK YOUGHURT SPONGE, RASPBERRY SORBET and CONFIT RED BERRIES
- TIM BAON

*TWO BEVERAGES INCLUDED | **VEGAN AND VEGETARIAN OPTIONS AVAILABLE



FLAMANT

RESTAURANT