

ZEN GARDEN

Restaurant

All our dishes are
suitable for sharing

CORVINA AND PRAWNS 🍷 **CEVICHE**

Fresh sea bass with mango, strawberry, radish, cucumber, red onion, a touch of chilli and dressed with lime & orange juice and coriander

21

GRILLED SCALLOPS (6 u.) *from our "Big Green Egg"*

With lemon herb butter sauce, shallots and sweet chili

18

BEEF CARPACCIO

Served with truffle vinaigrette and capers

20

TOMATO & BURRATA SALAD

Locally grown tomatoes served with mango chutney, Kalamata olives, fresh and creamy Burrata

21

VEGGIE BOMBAS (4 u.)

Homemade lentil & mushroom croquettes with Aioli and spicy sweet Sriracha sauce

16

GALICIAN STYLE **OCTOPUS**

from our "Big Green Egg"
Cooked three ways, glazed in a sweet chili sauce, and served on a smoky Arabian Muhammara roasted red pepper dip

25

GRILLED SEA BASS *from our "Big Green Egg"*

With our Basque sauce and served with Padrón peppers and potatoes

26

GRILLED **RIB EYE STEAK**

from our "Big Green Egg"
With fresh homemade chimichurri sauce and served with Padrón peppers and potatoes

29

GRILLED SPATCHCOCK CHICKEN *from our "Big Green Egg"*

Cooked two ways and marinated in a soy, mustard & lemon dressings, served with Padrón peppers and potatoes

23

GRILLED **BABY BROCCOLI** *from our "Big Green Egg"*

With toasted almonds

7

GRILLED EGGPLANT *from our "Big Green Egg"*

With sweet chili glaze and sesame oil

8

GREEN SALAD

With an Asian vinaigrette

6

POTATO FRIES

6

PADRÓN PEPPERS

7

DESSERT

GRILLED PINEAPPLE *from our "Big Green Egg"*

In Rum syrup and served with artisan vanilla ice cream

9

CREAMY CHOCOLATE **BROWNIE**

With walnuts and "dulce de leche" sauce served with artisan vanilla ice cream

9

HOMEMADE MAHÓN **CHEESECAKE**

Served with our own vanilla ice cream and crumble

9

All prices are inclusive of VAT. If you suffer from any allergies, please inform our staff.