



Veggie



Vegan



Gluten free

FARINELLI

Always with
BBVA

SHAREABLES

Pumpkin soup, honey-roasted pumpkin seeds, and chives. (V) (GF)	\$14.900
Turkey, arugula and Parmesan croquettes with parsley aioli..	\$17.900
Roasted sweet potato with creamy corn, Brie cheese and sweet chili. (V) (GF)	\$17.900
Homemade pâté with red berry jam and focaccia toasts.	\$16.900
Classic Spanish potato omelette with a small green salad and aioli. (V) (GF)	\$16.900

Add a focaccia:

Focaccia with cherry tomatoes, thyme and onion.	\$4.900
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DISH OF THE DAY

\$34.300

Chicken curry with basmati rice, cilantro and lime. (GF)
Pork tenderloin with sweet potato purée, green sauce and side salad. (GF)
Shepherd's pie with braised lamb. (GF)
Smoked eggplant milanese with tomato, herbs and yogurt. (V)

SALADS

\$28.300

Spinach, radicchio, roasted pears, hazelnuts and blue cheese with balsamic reduction. (V) (GF)
Charred avocado, red quinoa, chickpeas, corn, zucchini "cevichito" with olive dressing. (V) (GF)

QUICHES (accompanied with salad)

\$27.300

Brie cheese and natural ham quiche
Cabutia squash tart with roasted onion, thyme and goat cheese mist. (V)

SANDWICHES (accompanied with potatoes)

\$29.500

Aztec wrap with chicken, corn, cheese, bell pepper, beans and avocado with a spicy touc.
Roasted ricotta, portobello mushrooms, baked tomato and parsley aioli on ciabatta bread. (V)

DESSERTS

\$12.900

Dark chocolate mousse with walnut crumble, kumquats, olive oil and flaky sea salt. (V) (GF)
Basque cake served with Turkish apricots in hibiscus syrup. (V) (GF)

NON - ALCOHOLIC DRINKS

Lemonade / 400 ml.	\$6.200
Lemonade to share / 1lt.	\$12.500
Fruit/Vegetable Juice / 400 ml.	\$7.500
Orange Juice / 360 ml.	\$7.500
Still or sparkling water	\$4.200
Soft drinks	\$4.800
Kombucha Live Kombu / 354 ml.	\$6.400
Orange and Mango	
Pink Grapefruit and Ginger	

