

FLORERIA ATLANTICO



To Begin

- Wild Duck Consome** | potato croutons | crispy leek | **6€**
Empanadas del Atlántico | grilled ossobuco | la pascualina of spinach & provolone
| king crab & shrimp | **5,50€**
Octopus Carpaccio | fennel, celery, apple & lime |
splash of Gardeum | **11€**

The Firsts

- Crudo de Mar** | fish of the day | citrus | leche de tigre | **13€**
Avocado Atlántico | langoustine | salmorejo | **15€**
El Omelette de Florería | sobrassada sausage | prawn | chives | **17€**
Gramajo Scrambled Eggs | bacalao | english peas | crispy potato pay | **19€**
Mix de Mar | squid | anchovies | sardines | prawns | padrón pepper | **17€**
Especial de Lomo (100g) | angus sandwich | italian pepper | salsa magic | **19€**

Mains Atlántico

- Cuttlefish "A Las Brasas"** | grilled | winter squash | olives | truffle sauce | **21€**
Grilled Octopus | escabeche | roots | romesco | **27€**
Fish of the Day | vermouth seco Giovannoni "torrontés" | beurre blanc | **21€**
The Meat al Florería (300g) | angus new york steak | chimichurri y salsa criolla | greens | mashed of the day | **33€**

Side Orders

- French Fries** | algae salt |
Fennel & Cucumbers | citrus | dill |
Zucchini | apple aioli | roasted pears wedges |
Greens | onion vinaigrette | red onions | crispy quinoa |
Puré del Día | daily seasonal root |

7€



50 *Discovery*
BEST