



Frou Frou

Born from the Mediterranean

Group menu

FrouFrou

Born from the Mediterranean

Bread / Pan

Sourdough bread / Pan de masa madre

Starters to share / Entrantes a compartir

Beef carpaccio with truffle sauce and artichoke / Carpaccio de ternera con salsa de trufa y alcachofa

Tomato salad / Ensalada de Tomate

Iberian ham croquettes / Croquetas de jamón ibérico

Main Course to choose / Principales a elegir

Lamb chops with chimichurri sauce / Chuletas de cordero con salsa chimichurri

Spaghetti nerano with zucchini / Spaghetti a la nerano con calabacín

Roasted Octopus in Vegetable stew and spinach / Pulpo asado sobre estofado de verduras y espinacas

Sides to choose / Guarniciones a compartir

French fries / Patatas fritas

Green Salad / Ensalada verde

Dessert to share / Postre a compartir

Montana Blanca

80EUR

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Born from the Mediterranean

Bread/ Pan

Sourdough bread / Pan de masa madre

Starters to share / Entrantes a compartir

Beef carpaccio with truffle sauce and artichoke / Carpaccio de ternera con salsa de trufa y alcachofa

Octopus carpaccio with bottarga / Carpaccio de pulpo con bottarga

Fried calamari with yuzu alioli / Calamar frito con alioli yuzu

Tomato salad / Ensalada de tomate

Camembert with filo dough, black fig jam and truffle / Camembert en masa filo con mermelada de higo negro y trufa

Iberian ham croquettes / Croquetas de jamón ibérico

Main course to choose / Principal a elegir

Lamb chops with chimichurri sauce / Chuletas de cordero con salsa chimichurri

Roasted chicken with baked tomatoes and morels / Pollo asado con acelgas, tomates y colmenillas

Spaghetti nerano with zucchini / Spaghetti a la nerano con calabacín

Sides to choose/ Guarniciones a compartir

French fries / Patatas fritas

Green Salad / Ensalada verde

Desserts for sharing / Postres a compartir

Montana Blanca

Pistachio coulant

120EUR