

A Taste of Spain

Monday 25th of May-Sunday 7th of June

Roberto Capone, a prestigious chef in Italy who is fan of Spanish gastronomy. Roberto uses the seasonal products offered by the natural environment to prepare succulent seasonal dishes.

After a long international career that has led him to carry out his profession in more than a dozen restaurants around the world. He has been awarded with the Five Stars of Italian Cuisine (Stella D'Italia) for his commitment to guarantee the quality and authenticity of Italian gastronomy. He defines his cuisine as a Mediterranean fusion where Italian and Spanish elements converge.

Together with our Head Chef Chiara, he will be joining La Terrazza's kitchen to showcase best of produce of Spain with his special fusion tapas, perfectly matched with Italian Aperitivo.



Spanish fusion Menu

**TATIN DI CIPOLLE CAMELLATE CON TARTARE DI TONNO E SALSA WASABI E
SUGO DI VITELLO £19**

Caramelised onion tatin with tuna tartare and Wasabi sauce and veal jus

**SOL DI PATATE CON AIOLI, FIORI EDULI E GUANCIA DI MANZO BRASATA CON
SALSA AL BAROLO £29**

Potato “sol” with aioli, edible flowers and Braised beef cheek with Barolo sauce

GAZPACHO CON ACCIUGHE, BURRATA E CROCCANTE DI PARMIGIANO £18

Gazpacho with anchovies , burrata, and parmesan crisp

TACO AL SALMONE CON CREMA DI PROVOLONE £19

Salmon taco with provolone cream

GNOCCHETTI DI PATATE CON POLPO ALLA GALIZIANA £26

Potato gnocchetti with Galician-style octopus

PATATA BRAVA £9.50

New Potatoes

FLICHE, CHEEK PEAS FLOWER VEGETALI E BACCALA £15

Cod fishcake with chickpeas flower and vegetable

**BACIO GRANDE (MOUSSE AL FRUTTO DELLA PASSIONE) CON CRUMBLE AL
CIOCCOLATO £12**

Big kiss (mousse of passion fruit) with chocolate crumble

Please advise us of any allergies, intolerances or dietary requests.
A discretionary service charge of 13% will be added to the bill.