



SEAPORT
25 THOMSON PLACE



RESTAURANT WEEK LUNCH

February 23 - March 15

\$27 per person

Table participation recommended

PRIMERO | SELECT 2

PATATAS BRAVAS (V)

Crispy potatoes, salsa brava, pimentón, garlic allioli

TORTILLA ESPAÑOLA (V)

Traditional Spanish frittata of eggs, confit potatoes, onions

ENSALADA VASCA (V)

Market lettuces, spring herbs, creamy garlic dressing

CROQUETAS SETAS (V)

Creamy mushroom croquettes, truffle allioli

CROQUETAS DE JAMÓN

Creamy Jamón croquettes, quince purée

SEGUNDO | SELECT 1

BOCATA DE ESCALIVADA (V)

Fire roasted vegetables, labne yogurt on crispy baguette

BOCATA DE JAMÓN

Serrano, Manchego, tomaquet on a crispy baguette

BOCATA DE POLLO

Oven roasted free range chicken, romesco sauce, garlic aioli, red leaf lettuce on crispy baguette

ENSALADA CÉSAR

Baby gem, Marcona almonds, white anchovies, Manchego cheese

POLLO ASADO BOWL

Oven roasted free range chicken, black rice, avocado, sautéed spinach, soft-boiled egg, fresh herbs

Bocatas served with chips



WINE

| | | |
|---------|------------------------------------|----|
| WHITE - | BODEGAS NEKEAS '25 VENDIMIAS' 2022 | 48 |
| | Garnacha Blanca ~ Navarra | |
| RED - | Fariña Lágrima 2019 | 56 |
| | Tinta de Toro ~ Toro | |