soul kitchen

english

tapas & starters

Catalan bread with tomato..... 04.50

Ham croquettes with
egg yolk emulsion (4)..... 09.75

Gorgonzola cheese croquettes
with quince jam (4)..... 09.50

Mussels with coconut & green curry sauce,
onion, peanuts and Cherry tomatoes.....13.25

3 artisanal cheeses board
with peach jam.....16.50

Hand-carved 100% Spanish Iberic ham.....19.50

Autumn Burrata with Lleida pear purée,
warm salad of purple carrot
and roasted parsnip with hazelnuts.....14.75

Crispy yucca with tajín and
avocado cream and 'pico de gallo.....10.50

Roasted eggplant hummus with,
chickpeas, Kalamata olives, toasted
almonds, and papadum.....09.50

Green asparagus and leeks with
romesco sauce & Grana Padano cheese...11.75

Miso-glazed eggplant with edamame
purée, Pedro Ximenes reduction, tahini.....10.50

Chicken bao with pickled onion
and chipotle chili emulsion (2).....13.00

SOUL TACOS: bimi, avocado, pepper
chutney & feta cheese (2).....13.50

FUNKU TACOS: cod loin with avocado,
pepper chutney & feta cheese (2).....14.50

Bread.....03.00
Olives.....03.50
Sauce.....01.00

main dishes

SEA BASS CEVICHE: "leche de tigre"
with two textures of sweet potato,
toasted corn and herring caviar.....17.00

Surf & Turf squid baby spinach,
piquillo peppers, mandarin gel,
salicornia and Mallorcan sobrasada.....19.00

Grilled Salmon with pak choi, sesame,
sherry-infused Cherry tomatoes with
lemongrass and kaffir lime sauce..... 19.75

Tagliatelle with almond and rosemary
pesto, kalamata olives, sun-dried
tomatoes, and lemon zest.....16.75

Risotto with seasonal mushrooms,
dehydrated porcini broth, Comté
cheese sauce and balsamic vinegar.....15.50

Steak tartare of beef sirloin, carasau crisp,
shallot, capers and smoked eel..... 21.75

Angus sirloin 250 g with
baby potatoes, Padrón peppers
and mixed pepper sauce.....21.00

desserts

Roasted and caramelized pineapple with
cinnamon and Santa Teresa rum,
coconut and vanilla foam..... 07.00

Chocolate fondant with pistachio
ice cream & cocoa crumble..... 07.00

Idiazabal cheesecake with strawberry sorbet
and almond crumble.....07.00

Matcha tea tiramisu.....07.00

If you suffer from any food intolerance, please ask for our allergen chart

WE DO NOT SPLIT ACCOUNTS

Extra 10% on the terrace