



LUNCH AT LA CÚPULA

FROM MONDAY TO FRIDAY

STARTERS

ORGANIC TOMATO SALAD,
strawberries, basil and extra virgin olive oil (VG)

AJOBLANCO,
grapes and extra virgin olive oil (VG)

CAESAR SALAD,
mollet egg, chicken breast, croutons, pancetta
and Mahón cheese

MAIN COURSES

DRY RICE WITH PIQUILLO PEPPERS,
snow peas, artichoke and preserved lemon (VG)

WILD SEA BASS,
cauliflower purée and fennel and herb salad

ENTRECÔTE,
French fries and green salad

DESSERTS

FRESH FRUIT SALAD,
mandarin sorbet (VG)

CHOCOLATE MOUSSE
churros, extra virgin olive oil, honey and hazelnuts (V)

49 PER PERSON

(Includes a glass of wine, beer, soft drink or mineral water)

The raw fish that is used in our dishes has been previously frozen in accordance with current legislation for the prevention of anisakis (R.D. 1021/2022). The consumption of raw or undercooked meat, fish, or eggs may increase the risk of foodborne illness. If you have any food allergies or intolerances, we offer a menu with all allergen information. Take away containers are provided by the establishment for customers wishing to take their meal to-go. We are committed to sourcing sustainable fish and local products whenever possible. The coffee and tea we serve come from sustainable sources. According to local law, the consumption of alcohol by individuals under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.