

LUNCH AT LA CÚPULA

FROM MONDAY TO FRIDAY
EXECUTIVE MENU – WEEK 1

STARTERS

   CÚPULA RUSSIAN SALAD,
tuna belly confit, "regaña "

ORGANIC TOMATO SALAD,
strawberries, basil, extra virgin olive oil

  TRADITIONAL "AJOBLANCO",
white prawn

MAIN COURSES

 ENTRECÔTE,
French fries, green salad

  WILD SEA BASS,
cauliflower purée, fennel and herb salad

VEGETABLES RICE,
"piquillo" peppers, mangetout, artichoke (VG)

DESSERTS

FRESH SLICED FRUIT,
strawberry sorbet

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

49 PER PERSON

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

VG – Vegan, V – Vegetarian

OUR COMMITMENT TO SUSTAINABILITY

Our commitment toward sustainability is reflected in our product sourcing.
Many of our products (including our fish, meats, produce, dairies) come from local suppliers.
Our coffee and tea are green certified and come from fair trade partnerships.

The raw fish that is used in our dishes is previously frozen, as established by the current legislation for the prevention of anisakis (R.D. 1021/2022). Consuming raw or uncooked meats, fish, shellfish or eggs may increase your risk of food-borne illness. If you have any allergies or food intolerance, a menu with allergens is at your disposal. Take away containers are provided by the establishment for customers wishing to take their meal to-go. According to local law alcohol consumption by persons under 18 years of age is prohibited.

Prices with VAT included. Prices in Euros.

LUNCH AT LA CÚPULA

FROM MONDAY TO FRIDAY
EXECUTIVE MENU – WEEK 2

STARTERS

  GREEK SALAD,

tapenade vinaigrette, marinated feta cheese (V)

CARROT TARTARE,

buckwheat, nasturtiums, carrot-ginger dressing (VG)

 WATERMELON GAZPACHO,

salmon tartare

MAIN COURSES

   "CACHOPO",

French fries, green salad, "piquillo" pepper sauce

  SALMON,

cauliflower purée, fennel and herb salad

    "SEÑORET" RICE,

fish, seafood, saffron aioli

DESSERTS

FRESH SLICED FRUIT,

strawberry sorbet

    CHOCOLATE MOUSSE

"churros", extra virgin olive oil, honey, hazelnuts (V)

49 PER PERSON

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LUNCH AT LA CÚPULA

FROM MONDAY TO FRIDAY
EXECUTIVE MENU – WEEK 3

STARTERS

  LITTLE GEM LETTUCE,
goat cheese, walnuts, honey (V)

  TOMATO WITH "PIL PIL",
ricotta cheese, katsuobushi

 STRAWBERRY SALMOREJO,
spicy olives dressing (VG)

MAIN COURSES

  "PULARDA" IN PEPITORIA SAUCE,
French fries, green salad

  COD,
cauliflower purée, fennel and herb salad

ARTICHOKE RICE,
mushrooms and spring garlic (VG)

DESSERTS

FRESH SLICED FRUIT,
strawberry sorbet

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

49 PER PERSON

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LUNCH AT LA CÚPULA

FROM MONDAY TO FRIDAY
EXECUTIVE MENU – WEEK 4

STARTERS

  **AVOCADO SALAD,**
fresh cheese, hazelnuts, mango, citrus dressing

 **WARM WHITE ASPARAGUS,**
citrus mayonnaise, fresh herbs (V)

CHILLED MELON SOUP,
Iberian ham, cucumber, mint

MAIN COURSES

  **GLAZED BEEF CHEEKS,**
with soy and honey, French fries and green salad

    **BATTERED HAKE,**
cauliflower purée, fennel and herbs salad

     **SEAFOOD FIDEUÁ,**
roasted garlic aioli

DESSERTS

FRESH SLICED FRUIT,
strawberry sorbet

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

49 PER PERSON

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