

# MURRI

## 01. MENU

Snacks

Beetroot and seaweed caprese

Artichoke, smoked eel and bagna cauda

Fish of the day, "gazpachuelo" and pickled cherry

Sirloin of wild boar, chocolate and kalamata

Orchard's Red Velvet

*\*Only available for the whole table*

45€ (VAT included). Wine pairing + 25€

## 02. TASTING MENU

Snacks

Little cuttlefish and pickled celery

Artichoke, smoked eel and bagna cauda

Mushroom and garlic rabbit cream

Fish of the day, "gazpachuelo" and pickled cherry

Garlic and parsley rice with razor clam

Sirloin of wild boar, chocolate and kalamata

Fruit Thai green Curry

*\*Only available for the whole table*

55€ (VAT included). Wine pairing + 35€

## 03. MURRI MENU

Snacks

Little cuttlefish and pickled celery

Beetroot and seaweed caprese

Artichoke, smoked eel and bagna cauda

Mushroom and garlic rabbit cream

Fish of the day, "gazpachuelo" and pickled cherry

Garlic and parsley rice with razor clam

Sirloin of wild boar, chocolate and kalamata

Fruit Thai green curry

Orchard's Red Velvet

*\*Only available for the whole table*

*\* This menu will be available until 15:00 h. during lunch service and until 22:30h. during dinner service*

70€ (VAT included). Wine pairing + 45€

## WEEKLY MENU

Snacks

Beetroot and seaweed caprese + Artichoke, smoked eel and bagna cauda

Main course to choose: Octopus Rice and meagre roe or Sirloin of wild boar, chocolate and kalamata (+5€).

Toasted White Chocolate Coulant

30€ (VAT included)

*\* Tuesday to Friday, except holidays*