

CALDO VERDE

IN ROOM DINING

DAILY 12:00 PM - 3:30 PM

A.O.C. RUSTIC BOULE + BUTTER 6

MARINATED OLIVES 9 V

DOURO ALMONDS 9 V

PICAQUICOS 8 V

THREE CHEESES + TOMATO JAM 21 V

almonds, walnuts, charred figs

SMALL PLATE OF SALTY FAVES 19 NF/DF

ibérico ham, spanish anchovies, aloreña olives

BELUGA LENTIL SOUP 12 V/GF/NF

scallion crème fraîche, aleppo

MOST SIMPLE SALAD 17 VG/GF/DF

walnut oil + camino red wine vinegar

PROPER CAESAR SALAD* 18 V/NF

little gems, harissa breadcrumbs, KM 39

SUZANNE'S CHOPPED SALAD* 22 GF/NF

endive, romaine, broad beans, braised leeks

potato, black olives, chouriço, são jorge

chopped chicken +12 grilled market fish +16

add grilled shrimp +14

PIRI PIRI AVOCADO TOAST 19 V/NF

grilled pumpernickel, burrata, cherry tomato, radish

add soft-boiled egg +4 add smoked salmon +8

GRILLED MARKET FISH* 32 NF/GF

carrot purée, crème fraîche, serrano shatta

BUCATINI CARBONARA* 26 NF

guanciale, parmesan

SPICED CHICKEN CLUB* 28 NF/DF

avocado, aioli, bacon, heirloom tomato

served with herbed french fries

CALDO VERDE GRILLED CHEESE* 22 NF

chorizo del rey, riojana, arugula salad

LEMON CHICKEN PAILLARD* 27 NF

herbed french fries, arugula, piri piri

THE BURGER* 25 NF

american cheese, calabrian soffrito, aioli, french fries

avocado +5 applewood bacon +4

HANGER STEAK FRITES* 35 NF/GF

black olive butter, french fries, arugula salad

SIDES

SMALL ARUGULA SALAD 5 VG/DF/NF/GF

PIRI PIRI FRENCH FRIES 11 V/DF/NF

DESSERT

CHOCOLATE STICKY TOFFEE PUDDING 15 V

candied walnuts, bourbon toffee sauce, caramel-straciatella

espresso ice cream

ALMOND OLIVE OIL CAKE 15 V/GF/DF

citrus salad, amaretto sorbet

(BIG) CHOCOLATE CHIP COOKIE 6 V/NF

+4 à la mode

| V | VEGETARIAN
| VG | VEGAN
| GF | GLUTEN FREE
| NF | NUT FREE
| DF | DAIRY FREE