

Lunchtime Menú 28€



from 21st October to 3rd November

STARTERS TO SHARE:

BURMESE EGGPLANT SALAD BABY CARROTS WITH HOMEMADE KIMCHI AND CURED BONITO PORK AND PRAWN SPRING ROLLS WITH SWEET CHILE SAUCE

MAIN COURSES TO CHOOSE BETWEEN: PORK RIB WITH FERMENTED SOY AND

PUMPKIN AND SPINACH CURRY

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PAK CHOY

DESSERT:

BREAD AND BUTTER PUDDING

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from 23rd September to 6th October

STARTERS TO SHARE:

SOM TUM SALAD WITH PLUMS TOD MUN PLA THAI FISH CAKES WITH SWEET CHILE

PORK BELLY BAO

MAIN COURSES TO CHOOSE BETWEEN:

MEDITERRANEAN FISH IN GREEN CURRY WITH AROMATIC RICE

STIR FRIED NOODLES WITH SEASONAL VEGETABLES, TOFU AND CASHEW NUTS

DESSERT:

WATERMELON WITH LIME AND BASIL



from 4th to 17th November

STARTERS TO SHARE:

VIETNAMESE SALAD WITH CUTTLEFISH AND GREEN MANGO

CHICKEN CROQUETTE WITH LIME MAYONNAISE

SICHUAN CAULIFLOWER WITH PEANUTS

MAIN COURSES TO CHOOSE BETWEEN:

MASSAMAN CURRY WITH BEEF AND NEW POTATOES

KOREAN BIBIMBAP WITH KIMCHI, VERDURAS DE OTOÑO Y HUEVO

DESSERT:

FRANGIPANE WITH PEARS AND GINGER

from 7th to 20th October

STARTERS TO SHARE:

BROCOLI SALAD WITH FETA PORK AND PRAWN WON TON WITH CHILE OIL

PARATHA MASALA: INDIAN FLAT BREAD STUFFED WITH CHICKPEA MASALA

MAIN COURSES TO CHOOSE BETWEEN:

MALABARI FISH WITH KHEER RICE NOODLES WITH IBERIAN PORK

DESSERT:

PASSION FRUIT POT WITH MANGO ICE CREAM



from 18th November to 1st December

STARTERS TO SHARE:

ARTICHOKE SALAD WITH LIME PICKLE PRAWN AND VEGETABLE PAKORAS WITH BALACHAUNG MAYONAISSE PEKING PORK WITH PANCAKES AND HOISIN

MAIN COURSES TO CHOOSE BETWEEN:

MALAYSIAN FISH LAKSA CUTIVATED MUSHROOM KORMA WITH BASMATI RICE

DESSERT:

CHOCOLATE PAVÉ WITH GINGER ICE CREAM

Ma Khin Tasting Menu 49€

from 23 September to 1 December

STARTERS TO SHARE

VALENCIAN OYSTER WITH THAI MOJITO FOAM BURMESE GINGER AND FERMENTED TEA SALAD SQUID WITH SICHUAN PEPPER AND SWEET SOY BABY CARROTS WITH KIMCHI AND CURED BONITO

FISH COURSE

DRY KHAO SWE: FILLET OF FISH (THE BEST FROM TODAY'S CATCH) WITH YELLOW CURRY, BALACHAUNG AND RICE VERMICELLI

MEAT COURSE

DUCK VINDALOO

DESSERT

MANGO CON STICKY RICE