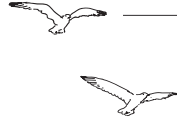


ROBERT BURNS HOTEL



PARA PICAR • TO BEGIN

Marinated Olives and
Paprika Smoked Almonds (V, GF) \$12

Jamón Ibérico (GF) \$22

Tabla Española (Antipasto Board) \$28

*Jamón Serrano, Manchego Cheese, House Pickle,
Olives, Tomato Bread (With Jamón Ibérico - \$34)*

RACIONES • ENTRÉES

Jamón Croquettes \$12.5

Pan-Fried Prawns, Morcilla, Tomato (GF) \$18

Slow-Cooked Beef Short Ribs with
Smoky Jus and Chives (GF) \$18

Pan-Seared Scallops with
Sweet Onion Sofrito (GF) \$16

Home-Made Chorizo, Apple and Thyme (GF) \$15

Sous-Vide Panko Crumb Lamb Rump, Tomato and
Shallot Vinaigrette \$18

Deep-Fried Calamari with Citrus Aioli \$14

Wood-Grilled Bull Horn Chili, stuffed with
Cauliflower Cream Puree (V, GF) \$15

Deep-Fried Jerusalem Artichoke,
Chunky Tomato Salsa (V, GF) \$14

ARROCES • PAELLAS

(MIN. 2 PEOPLE)

Valenciana (GF) \$24 p/p
Chicken, Rabbit, Green Beans

Marisco (GF) \$26 p/p
Prawns, Calamari, Mussels, Clams

Negra (GF) \$25 p/p
Squid Ink, Cuttlefish, Scallops, Aioli

Setas (V,GF) \$20 p/p
Rosemary-Infused Mixed Mushrooms



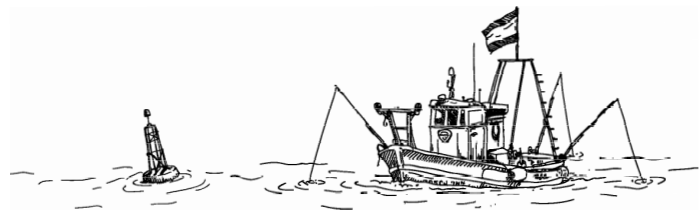
ACOMPAÑAMIENTOS • SIDES

Garden Salad (V, GF) \$8

Rustic Crushed Potatoes with Aioli (V, GF) \$8

Green Beans, Mojo Rojo, Goat Cheese,
Olives (V, GF) \$8

Baby Carrots, Honey, Hazelnut (V, GF) \$8



Picaña (Rump Cap) 500gm \$45

Scotch Fillet 300gm \$32

Rump 250gm \$22

Wagyu Skirt 200gm \$29

DE LA PARRILLA

FROM THE WOOD-FIRE ASADO GRILL

Beef cuts served with mixed
dressed leaves

Whole Snapper, Cherry Tomato,
Basil, Caper, Lemon \$34

Half Chicken, Jerusalem
Artichoke, Jus \$23

Parrillada Española
(Mixed Meat Platter for 2) \$55

