

Menú Mediodía

Tapas

(choose TWO per person)

- * Iberico handcut ham with crystal bread (\$35 supplement)
- * FoFo's caesar salad
- * Cod fish "brandada" with piquillos & toast
- * Foie gras mi cuir with rocket salad
- * Tuna tartar toast with wasabi & corn
- * Scallop ceviche with avocado mousse
- * Tomato salad with burrata cheese & pork crackers
- * Steak tartar with toppings & Manchego cheese
- * Chicken consommé with vegetables
- * Cannelloni with truffle béchamel & mushrooms
- * Padron peppers with crispy garlic & Maldon salt
- * Roasted red prawn with miso butter & pordon peppers (\$50 supplement)

Mains

(choose ONE per person)

- * Pan fried sea bass with cauliflower & roasted garlic cream, sauté greens & tomato salsa
- * Linguini with seafood & spicy tomato sauce
- * Iberico pork "presa", roasted potatoes, "mojo picon" & grilled eggplant (\$38 supplement)
- * Duck juicy rice with roasted beetroot & Manchego cheese
- * Wagyu beef with black truffle sauce, wild mushrooms & roasted vegetables (\$58 supplement)
- * Boston lobster with sauté vegetables, & lobster linguini (\$88 supplement)

Coffee or Tea \$288 per person for 2 courses

Dessert

- * Baileys parfait with chocolate & berries \$48
- * Warm chocolate coulant with mixed berries \$48
- * Banana and caramel \$60
- * "Flan" traditional crème caramel with fruits \$40
- * Mixed dessert platter \$98

Plus 10% Service Charge

FOFO
BY el willy