

CLASSIC GODOT MENU

(THE MENU MUST BE FOR THE WHOLE TABLE)

(to share for every 4 people)

SNACKS

Homemade croquettes

Cod brandade fritters with piquillo pepper marmalade

Burrata with season tomatoes and black sea salt

Vegetables sautéée with pak choi, shitake, oysters and snow peas

Pork dumplings with sesame sauce

MAIN DISH

Farm chicken shitake mushrooms, caramelized "platillo" onions and demi-glace

Cod confit with chickpeas, gut and demi-glace

Lamb neck cooked at low temperature with mint, mustard and smoked eggplant purée

Homemade gnocchi pesto, cherry tomatoes and toasted pine nuts

DESSERTS

Cheesecake with wildberry coulis

Warm chocolate cake with passion fruit sorbet

Crème Brulée with mandarin sorbet

Price 27€ tax included, drinks not included
Price 31€ tax included with wine, water & coffee

ASIAN GODOT MENU

(THE MENU MUST BE FOR THE WHOLE TABLE)

(to share for every 4 people)

SNACKS

Diabla mussels with spicy sauce and teriyaki tomato

Fried calamari with wasabi mayonnaise

Wakame salad with marinated mackerel, tender onion and sesame vinaigrette

Vegetables sautéée with pak choi, shitake, oysters and snow peas

Pork dumplings with sesame sauce

MAIN DISH

Thai chicken battered with peanuts, satay sauce and spicy mayonnaise

Green thai curry with prawns and vegetables served with white rice

Flambé salmon with miso with celery cream and pack choi sauté

Pad thai prawns with vegetables and peanuts

DESSERTS

Coconut and banana pudding steamed with banana leaves

Creamy green tea tiramisú

Passion fruit sorbet

Price 27€ tax included, drinks not included
Price 31€ tax included with wine, water & coffee

SPECIAL MENU GODOT

(THE MENU MUST BE FOR THE WHOLE TABLE)

(to share for every 4 people)

SNACKS

Fried calamari with wasabi mayonnaise

Burrata with season tomatoes and black sea salt

Vegetables sautéée with pak choi, shitake, oysters and snow peas

Fish "tiradito" and basil with chulpe corn, pumpkin and coriander

Pork dumplings with sesame sauce

MAIN DISH

Thai chicken battered with peanuts, satay sauce and spicy mayonnaise

Flambé salmon with miso with celery cream and pack choi sauté

High loin of cow with Béarnaise sauce and French fries

Seasonal rice

DESSERTS

Cheesecake with wildberry coulis

Warm chocolate cake with passion fruit sorbet

Creamy green tea tiramisú

Lemon sorbet

Price 31€ tax included, drinks not included
Price 35€ tax included with wine, water & coffee

WEEKDAY* MENU GODOT

(For 4 people)

STARTERS

(to share)

Sauté vegetables and mushrooms with pak choi, shitake, oysters and snow peas

Rock mussels marinière with garlic, lemon, herbs, crostini and white wine

Pork dumplings with sesame sauce

MAIN COURSE

(Choose a dish per person)

Beef burger with cheese, onion, pickles, tomato and lettuce with French fries

Homemade duck confit with beluga lentils, spinach and mustard

Homemade gnocchi with pesto, cherry tomatoes and toasted pine nuts

Fish of the day

DESSERTS

(to share)

Creamy green tea tiramisú

Cheesecake with wildberry coulis

Warm chocolate cake with passion fruit ice-cream

Price 24€ tax included with wine, water and coffee

* Not available on holiday eves or Friday and Saturday nights

TRADITIONAL BRUNCH MENU

(For 4 people)

BRUNCH DISHES

(Choose a dish per person)

***Eggs Benedict**, with bacon, spinach & Hollandaise sauce

Eggs Rancheros, with corn tortillas, pico de gallo & avocado served with black beans

****Beef Burger**, with cheddar, onion, pickles, tomato & lettuce

Caesar Salad, with lettuce hearts, croûtons, parmesan & marinated chicken

* Served with potatoes Godot & Dijon salad

** Served with French fries

SWEETS

(To share)

Banana Pancakes, with maple syrup with walnuts & whipped butter

Fruit Bowl, with greek yogurt

Warm Chocolate Cake, with passionfruit ice-cream

Carrot Cake

Price 17€ tax included

The menu includes a latte or tea per person

MAIN BRUNCH MENU

(For 4 people)

SNACKS

(Assortment of appetizers consisting of)

4 Homemade Croquettes

Hummus, with crudités

Fried Calamari, with wasabi mayonnaise

STARTERS

(Choose a dish per person)

***Eggs Blackstone**, with marinated salmon, tomato confit & Hollandaise sauce

***Eggs Benedict**, with bacon, spinach & Hollandaise sauce

Eggs Rancheros, with corn tortillas, pico de gallo, avocado & black beans

Homemade Aubergine & Onion Ravioli, with comté cheese sauce & caramelizes nuts

Caesar Salad, with lettuce hearts, croûtons, parmesan & marinated chicken

****Beef Burguer**, with cheddar, onion, pickles, tomato & lettuce

* Served with potatoes Godot & Dijon salad

** Served with French fries

DESSERTS

(2 desserts to share)

Warm Chocolate Cake, with passionfruit ice-cream

Carrot Cake

Price 20€ tax included

The menu includes a beer or glass of wine or soda per person