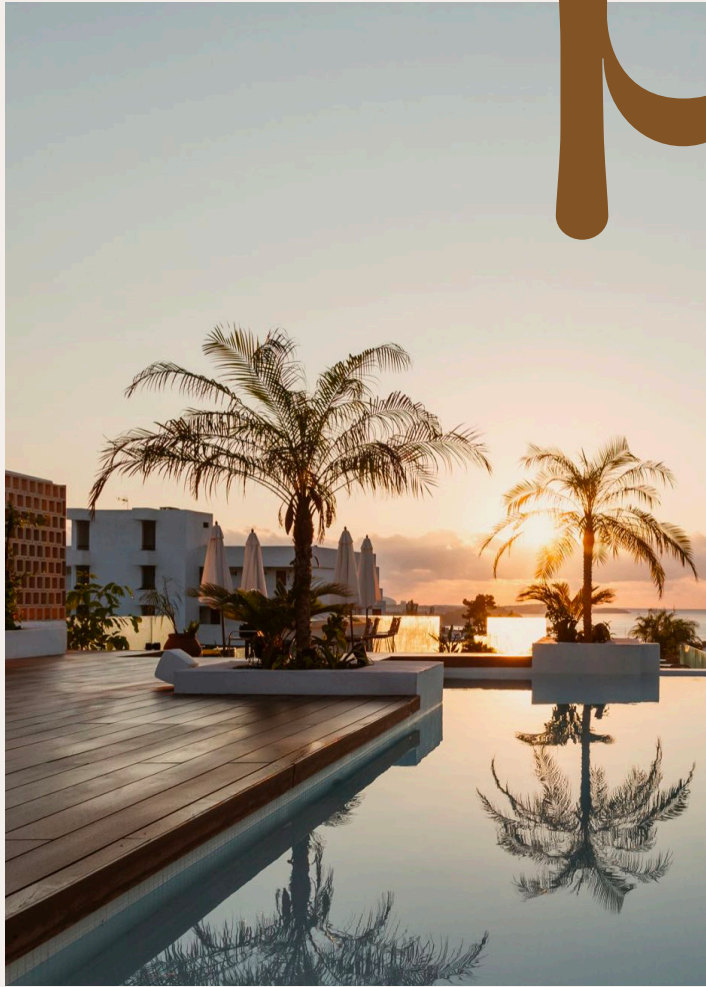


RESTAURANT MENU

MUMMO



“AN EXPRESS ROUTE THROUGH THE LATIN AMERICAN JUNGLE, PAYING HOMAGE TO THE EMBERS, THE SMOKE AND GRILLS WITH EXOTIC TOUCHES AND ANCESTRAL TECHNIQUES.”

*Grilled bread / herb butter / roasted pepper chimichurri / native olives

STARTERS

Grilled melon and Iberian ham 18€
Beetroot and watercress vinegar.

Marrow and tartare 23€
Grilled marrow, sirloin steak, pickles, mustard and egg yolk.

Sea carpaccio 24€
Catch of the day, Xv olive oil, toasted pine nuts, caper, grapes and seasonal citrus fruits.

Scallops Tiradito x1 unit 12€
Rocototo tiger milk, piquillo peppers and roasted corn.

Avocado 16€
Grilled with sauce traditional romesco.

Roasted radicchio 17€
Cucumber, mint, coriander seeds seeds, hummus and pomegranate dressing.

VEGETABLES IN SLICES

Vegetable T-bone steak 21€
Grilled cauliflower, broccoli chimichurri and rocoto curry.

Roasted aubergine 21€
Miso, spring honey, mustard, sweet potato and local basil pesto.

Brochette of cultivation 21€
Portobello, corn on the cob, peach, parsnip, pumpkin, pine butter and charcoal-grilled KALE cabbage.

Grilled leeks 19€
Ajoblanco de carrot soup grilled carrot and galangal, wild asparagus and seasonal apple.

LAND CUTS

Matured beef T-bone steak 78€/kg
21 days of maturation.

Roast Angus strip steak 24€
(300gr)

Angus entrails (350gr) 29€

Ribeye Wagyu (350gr) 32€

Poussin chicken 24€
(1 unid - 400gr aprox.)

Lamb cutlets 32€

CHARCUTERIE

Selection of hand-cut Betolla ham. D.O. (80gr) **39€**
Grilled glass bread.
Hanging tomato.

Charcuterie board **37€**
Spicy chorizo, chorizo criollo, rustida cut sobrasada, onion black pudding.
Provoletta on tenterhooks.

SEA CUTS

Grilled whole fish **(Price according to market)**

Octopus **29€**
Grilled octopus leg, ñoras mole and dried fruits, pico de gallo with piquillo peppers and chilli peppers.

Carabineros **28€**
Flame-fired with broth from their heads.

Cut of the Sea. (Ask for our cut of the day) **29€**
Grilled in chifera sauce maracuya and sea fennel, toasted sesame and roasted lime.

Ceviche HUMO **28€**
Catch of the day, sour orange, yellow chilli, coriander and lime juice served on grilled banana leaves.

SIDES

Tomatoes and Onions **14€**
From the garden to the bowl.

Brown rice **12€**
Wok stir-fried with vegetables and a touch of chifa sauce.

Potatoes burst **9€**
With a touch of garlic and Ibicencan herbs.

Fennel Bulb **14€**
Field, Phoenician mojo.

Banana and cheese **12€**
Grilled banana with cheese and roasted peanuts.

A TRIBUTE TO SMOKE AND GRILLS
WITH EXOTIC FLAVOURS