

# MENU MOT

## WEEKEND MENU

10<sup>th</sup> till 12<sup>th</sup> October's midday

*\*Menu is subject to change*

### Starters (to share)

IBERIAN HAM shavings with tomato-rubbed coca bread 1

RAZOR SHELLS with Ponzu sauce 7,10

Low temperature cooked EGG with potato parmentier, mushrooms and Oporto's reduction 2

Pumpkin cream SORBET with foie gras

### MAIN courses

Traditional roasted CHICKEN with plums and Muscatel 4,5

grilled beef ENTRECOTTE in the Jospier

Salmon TATAKI with seaweed salad and red curry mayonnaise 3,6

COD fillet in porrusalda cream textures, brandada and smoked red pepper oil 3,6

little PRAWNS sautéed with tender garlics (Sup. € 6) 4,9

### Desserts

TANGERINE soup with white chocolate ice cream 3

BROWNIE with toffee and praline sorbet 1,2,3,5

Caramelised BANANA with mascarpone and biscuit 1,2,3

COTTAGE CHEESE with walnuts and honey 3,5

From the MOT restaurant we want to guarantee the safety of our customers and workers.

That is why our menu will temporarily reduce the number of references. Day a day, we will add more dishes. We hope that this measure, will help us take care of everyone. Thank you very much.

INFORMATION REGARDING ALLERGY AND INTOLERENCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products\*\*

All our desserts are homemade

# 29.50€

(VAT included)

(Includes bread, 1/2 l. natural mineral water or 1/2 of wine or a glass of beer)

#### Allergens

1 Gluten

2 Eggs

3 Dairy

4 Sulfites

5 Nuts

6 Fish

7 Sea Food

8 Celery

9 Crustaceans

10 Soy