

The background of the menu is a dark teal color, decorated with various Day of the Dead (Día de los Muertos) motifs. These include stylized sugar skulls, marigolds in shades of pink and orange, white bones, yellow and orange leaves, and a large, ornate guitar. The text is arranged in a clean, modern layout on the right side of the page.

LOA

Day of the Dead Month **SPECIAL MENU**

Main

Baked Stuffed Pumpkin

Option 1 - €35.00

*Filled with prawns, creamy
cheese, and roasted cashew
nuts.*

Dry-Aged Sirloin Steak

Option 2 - €55.00

*Served with roasted pumpkin
and palm heart.*

Dessert

Pumpkin Compote Tart

€8.50

*With coconut and a touch of
sweetness that feels like
magic.*

ALLERGIES & INTOLERANCES: Kindly
notify our staff if you have any allergies
so that we can take extra care when
preparing your meal.

COCKTAILS

MENU



RED-KNEE — €14

A bright and refreshing mix of Don Julio Reposado, zesty lime juice, basil and carobs, topped with elderflower soda.

Crisp. Aromatic.
Effortlessly vibrant.

EL MIRÓN — €15

Don Julio Blanco meets Blossom Tea cordial and a touch of orange bitter.

Floral and elegant, with a whisper of citrus intrigue.

SANTA MUERTE — 16

A dark, seductive blend of Don Julio Añejo, hibiscus, cacao, coconut juice, cherry bitter, and lime.

Rich. Bold. Mysterious. A toast to life and spirit.



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