

# ATLAS LUNCH

your selection of:

2 courses ..... 38

3 courses ..... 48

supplement your lunch with a wine pairing

2 glasses (80ml) ..... 24

3 glasses (80ml) ..... 30

## STARTERS

**txipirones, baby squid in their own ink, green peppers 18**  
*gorka izagirre hondarrabi zuri and hondarrabi zerratia 2015 – bizkaiko txakolina do, pais vasco*  
**alubia de tolosa, bean stew, baked tomatoes, black pudding 24**  
*bodegas montelcillo rioja tempranillo 2011 – la rioja alta, rioja doca*  
**time for pintxos, puffed bread, carrot, anchovies 22**  
*torello 225 cava gran reserva brut nature 2013 – cava do, penedes*

## MAINS

**txuleta, 120g ribeye steak served in the basque style, pickled peppers 30**  
*bodegas la casa "jardín de lúculo" garnacha 2013- navarra do, rioja doca*  
**typical "bacalao" cod "pil-pil", garlic chips, parsley potatoes 29**  
*hacienda de lópez de haro viura 2015 – la rioja alta, rioja doca*  
**basque potato tortilla, espelette aioli, crab, shallot 26**  
*bodegas montelcillo rioja blanco viura 2014 – la rioja alta, rioja doca*

## DESSERTS

**gâteau basque "pastel vasco", pastry cream, cherry filling 14**  
*gonzále byass nectar pedro ximénez (50ml)- jerez xérès sherry, andalucía*  
**arroz con leche, rice, milk, caramelised plums 14**  
*chateau lange-reglat 2010 – sauternes, france*  
**ATLAS signature madeleines, jam & chantilly cream 14**  
*chateau lange-reglat 2010 – sauternes, france*  
**pick your own dessert from the ala carte selection (supplement +3)**

## COMFORTS

**kale salad, crab meat, lemon mayonnaise, avocado 26**  
**maine lobster roll, artisanal brioche bun, marie rose dressing 30 (set +4)**  
**the club sandwiches, crispy bacon, chicken and all the trimmings 22**

\*Lunch menu may vary slightly from day to day based on fresh, seasonal produce

prices are subject to 10% service charge and prevailing government taxes