

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

botifarra sausage, braised white beans, salsa picante, black cabbage chips 22
sardines, roasted tomato, chili, butter, sourdough toast 19
“patatas bravas” sebago potatoes, crispy onion rings, smoky paprika aioli 16

wine pairing — torres verdeo verdejo 2017, rueda, spain

MAINS

sirloin steak, romesco, bay leaf oil, padrón peppers, garlic chives 28
ibérico tapilla, burnt orange, bitter greens, onion, mustard cress 28
saffron and tomato rice, black mussels, squid ink, chili oil 28

(available as a vegetarian option)

wine pairing — marqués de tomares tempranillo 2016, rioja, spain

DESSERTS

strawberry and sheep’s curd tart, strawberry sorbet 14
custard-filled doughnut, hot orange chocolate sauce 14
ATLAS signature madeleines, jam, chantilly cream 14

pick your own dessert from the ala carte selection (supplement +3)

wine pairing — graziano ‘pra’ garganega passito 2015, veneto, italy

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