

# 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

caesar salad, duck bacon, anchovies, soft herbs 18/24  
lobster roll, lemon mayo, celery, espelette, chives, tabasco, sabago crips 30  
*add de neuvic caviar 10gm 65*  
the club sandwiches, crispy bacon, chicken and all the trimmings 22