

Sevilla
Mediterranean Inspirations

Citibank Restaurant Week Delhi September 2013

Amuse Bouche

Textures of WATERMELON

Tapas

(Choice of Any One)

Classic Patatas Bravas (v)

Mushroom croquettes with garlic aioli (v)

Or

Batter fried squids with citrus aioli

Classic lamb Albondigas

Main course

(Choose Any One)

Char Grilled Chicken Breast

stuffed with mozzarella and sundried tomatoes and served with asparagus, whipped potatoes

Paella ala Valencia

Pan roasted fillet of fish with gnocchi, asparagus and romesco sauce

Spinach and ricotta stuffed grilled Crespelle with cheery tomato compote and micro greens (v)

Dessert

(Choice of Any One)

Selection of Homemade Gelatos with fresh fruits

Crème Catlan

PRICE PER HEAD : Rs. 1000/-* at LUNCH & RS. 1200/-* at DINNER

*** GOVERNMENT TAXES & SERVICE CHARGES AS APPLICABLE WILL BE CHARGED EXTRA**

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