

1477

MCDLXXVII



Our aim is to bring joy back to the art of eating, adding an intimate and undeniably Spanish take on your dining experience. Catalan influences are weaved throughout our menu, with award-winning Head Chef, David Vives, expertly blending a hint of European flair into the mix. From delicate dishes to sumptuous feasts, whatever your appetite, 1477 provides a dining experience for all your senses.

STARTERS

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| Autumn salad VEGAN | €18.50 |
| with Italian black rice, squash, sweet potato, celeriac and wild mushroom confit | |
| Cream of cauliflower soup | €22.50 |
| with poached egg and caviar | |
| Wild mushroom soup | €22.50 |
| with scallops, potato and confit pork belly | |
| Coca bread with pickled vegetables | €18.50 |
| with smoked sardine, avocado and umeboshi | |
| Sautéed seasonal vegetables with wild mushrooms VEGAN | €18.50 |
| with squash consommé | |

PASTA AND RICE

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| Tagliatelle VEGETARIAN | €18.50 |
| with wild mushrooms, pine nuts and sheep's cheese | |
| Wild mushroom rice | €22.50 |
| with duck aiguillette and pine nut oil | |

MAIN DISHES

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| Meatballs VEGAN | €18.50 |
| with tuber vegetables and wild mushrooms | |
| Green vegetable curry VEGAN | €18.50 |
| with rice and cashew nuts | |

FISH

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| Sea bass | €30.50 |
| with char-grilled artichokes, wild mushrooms and white romesco sauce | |
| Monkfish | €28.50 |
| with sautéed pak choi and prawns and a white wine sauce | |
| Cod confit | €26.50 |
| with stewed chickpeas, cod tripe and black sausage | |
| Hake | €26.50 |
| with smoked potatoes and tartare sauce with fresh herbs | |

MEAT

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| Matured beef sirloin | €32.50 |
| cooked with herb and spice butter, with sautéed vegetables and potatoes | |
| Boneless lamb shank | €28.50 |
| with potatoes and piquillo pepper stuffed with Catalan ratatouille | |
| Poularde | €26.50 |
| with carrots, salsify and porcini mushroom foam | |
| Ibérico pork shoulder | €28.50 |
| with sweet potato purée, ham sauce and quince | |

SIDE DISHES

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| Salad | €6.50 |
| of rocket and watercress, figs, mature sheep's cheese and a pomegranate vinaigrette | |
| Aubergine | €6.50 |
| with miso sauce and black olives | |
| Potato purée | €6.50 |

CHILDREN'S MENU

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| Omelette | €8.00 |
| with toasted coca bread rubbed with tomato and drizzled with olive oil | |
| Half portion of penne pasta | €9.50 |
| with a bolognese or napolitana sauce | |
| Grilled hake | €14.50 |
| with sautéed vegetables | |
| Chicken in breadcrumbs | €14.50 |
| with chips | |

DESSERTS

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| Warm apple pie | €8.50 |
| with vanilla ice cream | |
| Profiteroles | €8.50 |
| with hazelnut cream, cocoa and ginger sauce and creamy chocolate with caramel | |
| Carrot cake | €8.50 |
| with creamy mascarpone and mango sorbet | |
| Coconut and white chocolate panna cotta | €8.50 |
| with pineapple and iced rum | |
| Selection of ice creams and sorbets | €6.50 |
| Ice creams: Chocolate Vanilla Vanilla and cookies Coconut | |
| Sorbets: Lemon Raspberry Strawberry Passion fruit Mango | |

If you would like more information about the allergens on our menu, please speak to a member of the team. VAT included.