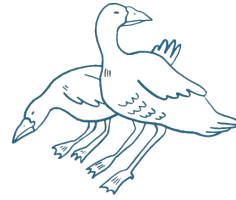


Juntos
HOUSE



LUNCH MENU

SOURDOUGH BREAD, BUTTER, ANCHOVIES 8€

CHEESE FROM MALLORCA & CECINA PLATE 21€

SOUP OF THE DAY 12€

GRILLED CAULIFLOWER, ANCHOVIES AIOLI, HERBS 14€

BURRATA, PICKLED GRAPES, THYME, BREAD 18€

FARMER'S GREEN SALAD (TO SHARE) 15€

MUSHROOMS & KALE PESTO 18€

WHITE BEANS, CONFIT LEEK, CHARD, SOUR CREAM 16€

PASTRAMI SANDWICH, BRIOCHE BREAD, GREEN LEAVES & GHERKINS 21€

GRILLED CHICKEN THIGH, BRUSSELS SPROUTS SLAW 25€

CHEESECAKE, QUINCE 11€

TARTELETTE, CUSTARD, TOASTED PINE NUTS 12€

CHOCOLATE MOUSSE, CACAO NIBS 11€

KIDS MENU

RIGATONI WITH FRESH TOMATO SAUCE 13€

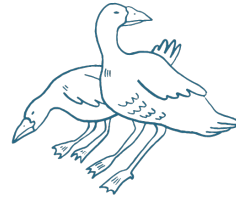
BREADED CHICKEN, SWEET POTATO PURÉE 15€

*As we keep it fresh, seasonal, small batch & local, some options might occasionally run out

*Please inform your server if you have any allergies or require information on ingredients used in our dishes



Juntos
HOUSE



DINNER MENU

SOURDOUGH BREAD, BUTTER, ANCHOVIES 8€

CHEESE FROM MALLORCA & CECINA PLATE 21€

GRILLED CARROTS, STRACCIATELLA, DUKKAH 15€

GRILLED CAULIFLOWER, ANCHOVIES AIOLI, HERBS 14€

BURRATA, PICKLED GRAPES, THYME, BREAD 18€

FARMER'S GREEN SALAD (TO SHARE) 15€

MUSHROOMS & KALE PESTO 18€

WHITE BEANS, CONFIT LEEK, CHARD, SOUR CREAM 16€

GRILLED SWEETBREADS, SWEET POTATO PURÉE, CRISPY CHESTNUT 23€

GRILLED CHICKEN THIGH, BRUSSELS SPROUTS SLAW 25€

CORVINA, CAPONATA, AIOLI 27€

CHEESE CAKE, QUINCE 11€

TARTELETTE, CUSTARD, TOASTED PINE NUTS 12€

CHOCOLATE MOUSSE, CACAO NIBS CRUNCH 11€

*As we keep it fresh, seasonal, small batch & local, some options might occasionally run out

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