

LEX

BREAKFAST

Fresh fruit medley, freshly baked pastries, honey & assorted jams, toasted bread with tomato
& Iberian Ham, fresh juices

APERITIVO

Crudités or nachos with homemade hummus or guacamole
Ibérico charcuterie & artisan cheese board
White anchovis in tomatoe sauce with marinated olives

LUNCH SUGGESTIONS

STARTERS

Classic Caprese Salad
Gazpacho Maria - served with fried egg
Gambas al ajillo - sizzling prawns in garlic and olive oil
Steamed mussels
Warm potatoe salad

MAINS

Soupy lobster rice
Blackrice with cuttlefish & squid
Carabiñero prawn Paella
Grand plateau of shellfish - king prawns, carabinero red prawns, clams, razor clams, Dublin Bay Prawns
and queen scallops
Caldereta de cordero - slow-braised Ibicencan-syle lamb stew

DINNER SUGGESTIONS

STARTER

Greek salad
Salmon tartare
Pulpo a la gallega - galician-style octopus with paprika, olive oil, and sea salt on a
bed of potato

MAIN

Whole roasted wild sea bass with potatoe gratin and seasonal vegetables
Angus beef tenderloin with rosemary
Skirt steak with provençal herbs

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DESSERT

Artisan ice Cream selection - vanilla, Belgian chocolate, salted caramel, macadamia - finished with honey, stracciatella yoghurt and a hint of fresh mint

Wine pairing suggestion:

Breakfast & Aperitif

Start the morning with a glass of Cava Brut Nature alongside fresh fruit, pastries and Iberian ham. For the aperitivo hour, Manzanilla sherry is the natural companion to charcuterie and cheese – bone-dry and saline – while a lightly sparkling Txakoli works beautifully with anchovies and olives.

Lunch – Starters

Vermentino or Albariño suit the lighter starters – both bring citrus freshness and minerality that flatters tomato, shellfish and gambas al ajillo equally well.

Lunch – Mains

The rice dishes reward a little more weight: an unoaked Chardonnay for the lobster rice, a structured Provençal Rosé for the black rice and carabinero paella, and a classic Muscadet sur lie for the shellfish plateau. For the lamb caldereta, a Grenache from old vines – earthy, fragrant and herb-tinged – is the ideal match.

Dinner – Starters

Assyrtiko from volcanic soils pairs perfectly with the Greek salad and its feta and olives. Grüner Veltliner, with its characteristic white pepper and citrus, is a refined match for the salmon tartare. For the pulpo a la gallega, return to Albariño – it’s the wine of that coastline and the pairing is hard to improve upon.

Dinner – Mains

A barrel-aged white Rioja – made from the Viura grape – has the complexity and texture to stand alongside whole roasted wild sea bass. For the beef dishes, Tempranillo suits the tenderloin with its dark fruit and cedar depth, while a Grenache-Syrah blend echoes the Provençal herbs of the skirt steak.

Dessert

Lightly sparkling Moscato, with its natural sweetness and notes of peach and honey, complements the ice cream selection without overwhelming it. For those who prefer a digestif, a Pedro Ximénez sherry – rich with fig and dark chocolate – is exceptional poured directly over vanilla ice cream.