2017

Etto Tasting Menu 2017

Etto

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- Chef's midweek tasting menu -

Sample menu
The chef's tasting menu is served from 5pm to 9.30pm, Monday to Wednesday.

Nocellara olives
Marinated artichoke hearts
Cod croquettes
Cecina de León and house pickles
Tuna crudo, plum vine tomato and oregano
Pig cheek braised in fino, sweetheart cabbage and polenta
Bitter chocolate pot, amarena cherry and hazelnut biscuit

€35 per person

A 12.5% service charge will be added to parties of 5 or more.

Please note, the tasting menu will not be available during the month of December.