

THE LAKEHOUSE

B I S T R O T



INFINITUM

WELCOME TO EVERYTHING

LUNCH MENU

12:30 p.m to 4:00 p.m

STARTERS

- Bread crumbs with grapes and pancetta 
- Sautéed mushrooms with poached egg 
- Eggplant parmigiana with tomato sauce, Parmesan and basil  
- Seafood cannelloni with velouté sauce (supp. +3 €)    
- Smoked sardine on toasted escalivada with Parmesan foam   
- Sweet potato salad with tuna belly (supp. +2 €)  
- Escarole, romesco and orange   

MAIN COURSES

- Traditional Catalan fricandó  
- Hake and clams with green pil-pil sauce  
- Bean stew with spinach and cod 
- Creamy lobster rice (supp. +8 €) 
- Eggplant timbale with vegan Bolognese   
- Donostiarra-style sea bass (supp. +4 €) 
- Dry-aged beef entrecote grilled with French fries
or Padrón peppers (supp. +6 €)

DESSERTS

- Catalan cream  
- INFINITUM chocolate coulant (supp. +2 €)    
- Homemade Santiago cake with nougat ice cream (supp. +2 €)   
- Honey and fresh curd cheese 
- Bread pudding with chocolate and orange   
- Winter fruit salad

Includes dessert or coffee

Drinks not included

28.50€

VAT INCLUDED

TO SHARE

Assortment of olives	5.00 €
“The Marriage” Cantabrian anchovies and pickled anchovies	15.00 €
     	
Our patatas bravas	9.00 €
       	
100% Acorn-fed iberian ham with crystal bread	27.00 €
    	
Homemade stew croquettes	8.00 €
  	
Homemade lamb croquettes	8.00 €
  	
Prawns with garlic oil	18.00 €
 	
Icelandic cod carpaccio with black olive and citrus pâtés	15.50 €
  	
Angus beef carpaccio with black truffle oil	16.50 €
	
Torreznos from Soria	12.00 €
	
Crystal bread portion	6.00 €
    	

SALADS

Puglian burrata with seasonal tomatoes and chopped nuts	18.00 €
   	
Caesar salad with crispy chicken breast	15.50 €
       	
Pickled tuna loins with tomatoes and spring onion	13.00 €
 	
Grilled vegetables with aioli emulsion	11.00 €
 	

PASTA AND RICE

Roasted cannelloni with truffled béchamel sauce	14.00 €
   	
Pear fagottini with gorgonzola sauce	16.50 €
<i>Fresh pasta stuffed with pecorino, pear, and aged cheese</i>	
  	
Tortellini with truffle and mushroom sauce	17.50 €
<i>pasta stuffed with stracciatella, truffle, and mushroom sauce)</i>	
  	
Creamy duck and shiitake mushroom rice	19.00 €
 	

OUR MEAT AND FISH

Shoulder of lamb with roasted vegetables	34.00 €
Matured beef tenderloin with french fries or padrón peppers	28.50 €
Braised iberian pork cheeks in port wine sauce	19.00 €
	
Balfegó tuna loin with julienned vegetables	25.50 €
 	
Grilled sea bream with roasted sweet potato parmentier	26.00 €
<i>Whole Piece Grilled</i>	
 	
Octopus with mortar-mashed potato and kimchi aioli	28.00 €
    	

CHILDREN'S MENU

Breaded chicken + 1 Scoop of ice cream or salad + 1 Drink	16.00 €
Beef tenderloin escalopes + 1 Scoop of ice cream or winter fruit salad + 1 Drink	19.00 €
<i>Side Options: French Fries or Bolognese Macaroni</i>	

SWEET MOMENT

White chocolate millefeuille with raspberries 6.50 €



Winter fruit salad 6.50 €

Caramelized pineapple with pastry cream 6.50 €



Chocolate brownie with Bulgarian yogurt ice cream 7.50 €



Manchego cheesecake with strawberries 7.50 €



“Sacher” cake with red fruit coulis 7.50 €

Vegan, gluten-free, and dairy-free option

Ice cream cup with almond crumble – 2 scoops 6.50 €

Chocolate, Raspberry, Cream, Vanilla, or Pistachio



ALLERGEN INFORMATION



GLUTEN



FISH



CELERY



SESAME



TREE NUTS



CRUSTACEANS



PEANUTS



MUSTARD



MOLLUSCS



LUPIN



EGGS



MILK



SULPHITES



SOYBEANS

In compliance with RD 1021/2022, of December 13, the fish served to be eaten raw, or practically raw, has undergone a prior freezing process at a temperature equal to or lower than -20 °C for at least 24h.



INFINITUM

WELCOME TO EVERYTHING