

COMETA

Crudos *Raw & cured*

Maldon Oysters 3 / 6 / 12
Lemon, Petróleo, Rasurado 13.5 / 25.5 / 48

Prawn, burnt mandarin & ginger ceviche 16.5

Sea bream, meyer lemon & sesame aguachile 17

Scallop and guacachile tiradito 16.5

Otros *For the table*

Tempura pumpkin, guacasalsa, jalapeño 16

Smoked beetroot, citrus, horseradish salsa, mole negro 17

Recado negro fried chicken, roasted habanero, agave* 19.5

Crab chilpachole rice, smoked eel cream 25

Lobster flauta, bean purée, spenwood and xnipec 28

Platos *From the grill*

To share between 2-3

Sea bass, mole verde, chile de árbol 55

*Add collars for £15**

Grilled monkfish, chintextle, smoked butter 60

Ex-dairy sirloin, salsa tarasca, bone marrow 10 per 100g

Y Más *Sides*

Classic Caesar Salad 7

Hand Cut Chips 7

Grilled greens, chipotle and crispy lentils 7

Postres *Desserts*

Dulce de leche crème caramel 9

Chocolate, guajillo, hazelnut buñuelo 10

Citrus bonanza 10

Grapefruit, lemon, rhubarb, blood orange