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.