


2017

## Etto Tasting Menu 2017

Etto

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Open Monday to Saturday  
Monday to Friday: 12pm to 10pm  
Saturday: 12.30pm to 10pm  
Closed Sundays and bank holidays



## - 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.

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