

APPETIZERS

Toasted bread with tomato (2ud) 2.90 (V)

Cantabrian anchovy "00" toast with tomato and kalamata olive 4.50

Oyster belle huitre Gillaudeau n°3, vinegar Chardonnay pearl and shallot 5.40

Iberian Ham croquettes (2ud) 3.80

Mushrooms croquettes (2ud) 3.80 (V)

"Montadito" Mini-Burger with beetroot bread 3.50

Red prawns tartare and jalapeño foam on crispy base 6.50

Smoked mackerel, orange zest and vermouth perfume 7.80 (GF)

Mini cone with gorgonzola and pear cone 3.90 (V)

Vinegar Anchovies (2ud) 4.20 (V)

TARTARES

Steak tartare of sirloin with bread carasau and capers 14.50

*Bluefinn tuna tartare with avocado cream, cherry tomato emulsion and crispy beetroot
17.50 (GF)*

Salmon tartare with sour cream, roasted pineapple sauce and yuca chips 14.50

TASTE

“Padrón Peppers” 6.20 (VV)

“Patatas bravas” 6.50 (V)

Spanish potato omelette with truffle 8.00 (GF-V)

Cheese tasting 12.00 (GF-V)

Eggplant tataki with candied tomatoes and lime 14.50 (GF optional-V)

Ricotta and Spinach cannelloni 7.50 (V)

Meat cannelloni with truffled bechamel 8.70

“Huevos Estrellados” with chorizo sauce and iberian ham 9.50

Iberian ham 100% bellota (½ portion) 13.50

Iberian ham 100% bellota 26.00

Andalusian style Squid with ink and wasabi mayonnaise 9.20

Steamed mussels 9.50 (GF)

Grilled octopus with potato parmentier, crispy rice and sweet paprika 9.80

Pil Pil Prawns 12.90 (GF)

Inform your waiter if you have any food allergies Terrace Supplement 10%

VAT Included Tip not included

GF: gluten free V: vegetarian VV: vegan

SALADS

Goat cheese salad with rocket, spinach and pine nuts 12.50 (GF-V)

Vegetable salad with tomato, avocado cream, mustard leaves and mini cobs 12.00 (GF-VV)

Burrata pugliese with red dried tomato pesto on rocket bed 13.00 (GF-V)

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DISHES

Duck breast with candied kumquats 17.50 (GF)

Galician beef tenderloin with glazed vegetables 27.00 (GF)

Lamb brick cooked at low temperature with sweet potato, vegetables and demi-glace 17.50 (GF)

Black angus burger (180gr) with cream of Taleggio cheese and french fries 17.00

Grilled Norwegian salmon with asparagus and meunière sauce 16.00

Grilled wild sea bass fillet with seasonal vegetables and beetroot hummus 26.00 (GF)

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HOMEMADE PAELLA

Vegan Paella (min. 2 people, price per 1 person) 19.00 (GF-VV)

Seafood Paella (min. 2 people, price per 1 person) 20.50 (GF)

Black Rice with Baby Squid and Clams (min. 2 people, price per 1 person) 20.50 (GF)

Lobster Rice broth (min. 2 people, price per 1 person) 29.50 (GF)

*Our "Paella" are prepared with local and fresh ingredients.

Min 30 Minutes for elaboration

Price per 1 person, Min. 2 people

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DESSERTS

Catalan cream 7.50 (GF)

Cocoa bean and creamy hazelnut 8.00

Mango tiramisu sphere 8.00

Sacher chocolate and raspberry cake 8.00

Tarte Tatin 8.00 (VV)

Cheesecake with red fruits coulis 8.00

Passion Fruit and Vanilla Creamy Mousse 8.50

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