

TO START...

Natural Oyster GEAY nº2 with lemon (1u.)	7.5
Grilled queen scallop with citrus butter sauce and sautéed zucchini (1u.)	5.5
Toasted bread with tomato and olive oil●	7.5
Semi-cured Mahón-Menorca cheese●	10.5
Sheep's cheese in olive oil●	10.5
Iberian cured ham	25.5
Anchovy fillet (1u.)	6
•In Extra Virgin Olive Oil	6.5
•With toast and butter	
Gilda: marinated white anchovy, olive and piparra pepper (1u.)	3

TAPAS

Croquette (1u.)	
•Iberian ham	3
•Carabinero prawn	3.5
Mini tortilla (<i>Spanish Omelette</i>):	
•Classic, with potato and onion●	10
•With potato and chorizo	12
Huevos rotos	
(<i>Crispy potatoes with fried eggs</i>):	
•With garlic prawns	18.5
•With iberian ham and ham oil	19
•With foie gras and Pedro Ximénez reduction	21
Padrón peppers with sea salt●	12.5
Russian potato salad with Iberian ham●	15.5
Patatas bravas●	12
Organic tomato salad, stracciatella, and pistachio pesto●	18
Tuna tartare with avocado, olives, spicy mayonnaise and chives	21

+TAPAS...

Andalusian-style squid with lime mayonnaise	17.5
Garlic prawns	25.5
Fried baby squid with lemon zest	16.5
Grilled octopus, potato purée, and tomato & chorizo sauce	26.5
Grilled red prawns with sea salt flakes	29.5
Mussels in white wine sauce	18.5
Clams in green sauce	24
Meatballs in white wine sauce with vegetables and artichoke chips	15.5
Chicken and foie gras cannelloni with thyme béchamel	21
Red prawn rice with aioli	25
Creamy mushroom and artichoke rice with herb aioli●	21

MAINS

Rigatoni with red prawns, pomodoro sauce, ricotta, and parsley pistoul●	25.5
Linguini with clams, cherry tomatoes, spring garlic, chili, and green asparagus	25.5
Grilled sea bass with herb butter and oven-roasted Spanish potatoes	29.5
Grilled turbot with garlic, parsley and green apple vinaigrette, served with Spanish roasted potatoes	29.5
Grilled Angus beef skirt with chimichurri sauce and French fries	24.5
Grilled Iberian pork "pluma" with French fries	25.5

ALLERGENS



Vegan●
Vegetarian●
Vegetarian adaptation●

EXTRAS:

Bread €2
Olives €3
Aioli €1.5
Mixed salad €5.5

All prices include VAT.