

DÔME MENU

TO SHARE

Popcorn falafel balls with Asian sesame sauce and sumac marinated onions

Steak tartare with pickled mayonnaise and fried capers on crispy shiso leaf

Spinach and prawn croquette with citrus mayonnaise

Burrata, organic tomatoes and citrus vinaigrette

“Our Bravas”: crispy potato skins with roasted garlic and chipotle aioli

Tuna tartare on crispy corn toast with avocado and kimchi mayonnaise

Andalusian-style squid with pickled lemon tartar sauce

Free-range shawarma-style chicken, marinated vegetables and garlic cream

Beef tenderloin katsu with black garlic purée, chimichurri and sea herbs

DESSERTS TO SHARE

PASSION BRÛLÉE

Passion fruit and sweet potato crème brûlée with banana ice cream.

LEMON PIE

Shortened pastry, lemon curd, meringue and lemon ice cream.

WINE PACKS*

(includes water)

BASIC

● **Alba Martín**

(Albariño · Rías Baixas)

● **Exopto** · Rioja

(Garnacha, Tempranillo, Graciano)

55€ P.P

PLUS

● **Tortuga Veloz**

(Verdejo Natural · Rueda)

● **Leston Reserva** · Rioja

(Tempranillo, Graciano)

62€ P.P

BIODINÁMICO

● **La Gravera Onra Blanc**

(Garnacha, Sauvignon Blanc · C.del Segre)

● **La Gravera Onra**

(Garnacha, Malbec, Cabernet · C.del Segre)

68 P.P

MOON

● **Stairway to Heaven**

(Sauvignon blanc · Mallorca)

● **Parada de Atauta**

(Tinto fino · Ribera del Duero)

72€ P.P

STAR

Copa de bienvenida

(Cava, Kir Royal o cerveza)

● **Miquel Gelabert**

(Chardonnay · Mallorca)

● **Marqués de Murrieta Reserva**

(Tempranillo, Graciano, Mazuelo, Garnacha tinta · Rioja)

88€ P.P



ALLERGENS



*All prices include VAT.



IF SOMEONE DOES NOT DRINK WINE,
IS ABLE TO EXCHANGE IT
FOR TWO BEERS
OR TWO SOFT DRINKS