

TAPAS & STARTERS

Oyster in radish and green shisho vinaigrette (1u.) <i>Allergens: Molluscs, soya, and sulphites</i>	7,50
Seared scallop with passion fruit and mango cream (1u.) <i>Allergens: Shellfish, fish, sesame, soy, and celery</i>	8,00
Mini cornet filled with sea bass and langoustine ceviche and coconut foam (1u.) <i>Allergens: Gluten, fish, crustacean, and sulphites</i>	8,00
Shrimp croquette (1u.) <i>Allergens: Gluten, egg, crustaceans, dairy and sulphites</i>	3,50
"Patatas bravas" with chili mayonnaise and charcoal aioli 🌿🌿 <i>Allergens: Gluten</i>	12,50
Brioche bun with steak tartare, truffle, foie and sherry mayonnaise (1u.) <i>Allergens: Egg, soya, lactose, gluten, fish, and sulphites</i>	12,50
Organic tomato and burrata salad with cashew red pesto and basil-infused apple 🌿 <i>Allergens: Nuts, dairy and sulphites</i>	21,00
Toasted crispy bread with tomato and olive oil 🌿🌿 <i>Allergens: Gluten</i>	8,00
Iberian ham	26,00
Cold slices of foie gras with PX reduction and crunchy toasts <i>Allergens: Gluten, and sulphites</i>	21,00
Pistachio-crusted salmon tataki with caramelized onion and almond and chive emulsion <i>Allergens: Fish, tree nuts, sulfites, soya, dairy, and egg</i>	24,00
Seafood wonton ravioli with shellfish bisque <i>Allergens: Gluten, fish, crustaceans and sulphites</i>	21,50
Tuna tartar with yellow chili and pink grapefruit tiger's milk <i>Allergens: Fish, soya, egg and sesame</i>	25,50
Sautéed prawns with lemon butter and parsley pesto <i>Allergens: Shellfish, dairy products, and tree nuts</i>	24,00
Grilled Iberian pork "presa" with pumpkin purée and seasonal mushrooms <i>Allergens: Dairy, sulphites, soya and egg</i>	24,00
Sweet potato cannelloni filled with hummus, tomato-cardamomo sauce and parmesan cheese 🌿 <i>Allergens: Sesame, dairy, and sulfites</i>	19,00

Mini beef burger, smoked cheese, caramelized onion and shiso leaf (1u.) <i>Allergens: Gluten, fish, molluscs, egg, dairy and soya</i>	8,00
Duck fritters with japanese truffle sauce and black trumpet mushrooms (3u.) <i>Allergens: Egg, gluten, dairy, soya, and sulphites</i>	21,00
Grilled octopus, potato parmentier and sobrasada oil <i>Allergens: Molluscs and dairy</i>	24,50
Roasted chicken and curry cannelloni, lemon-thyme béchamel and mushroom carpaccio <i>Allergens: Gluten, dairy, egg, soya, and sulphites</i>	19,50
Truffled open omelette, porcini and sunchoke chips 🌿 <i>Allergens: Egg, dairy, and sulphites</i>	19,00
Roasted pumpkin, smoked feta cream, onion confit and balsamic gastrique 🌿 <i>Allergens: Dairy, nuts, and sulphites</i>	18,50

PASTAS

Potato gnocchi with coconut-lemon butter and sautéed mushrooms 🌿🌿 <i>Allergens: Gluten, nuts, soya, and sulphites</i>	22,50
Rigatoni with Iberian sausage ragu, burrata and rocket pesto <i>Allergens: Gluten, celery, and sulphites, nuts, dairy and soya</i>	25,50
Fresh pasta with lobster, tomato-coconut sauce and chive emulsion <i>Allergens: Celery, crustaceans, molluscs, fish, gluten, dairy, soya, egg, and sulphites</i>	38,00

MAIN COURSES

Grilled turbot, seafood rice and roasted garlic mayonnaise <i>Allergens: Fish, molluscs, crustaceans, egg, and sulphites</i>	34,00
Grilled monkfish with sautéed baby potatoes, snow peas and chili crab sauce <i>Allergens: Fish, sulfites, dairy, and shellfish</i>	34,00
Grilled sea bass, courgettes in different textures, roasted fishbone sauce with smoked butter <i>Allergens: Fish, sulphites, soya and dairy</i>	33,00
Lamb at low temperature with Idiazabal cheese purée and mint oil <i>Allergens: Gluten, egg, dairy, nuts, dioxide and sulphites</i>	32,00
Roast suckling pig with demi-glace sauce, dauphinois potatoes and beetroot cream <i>Allergens: Lactose, soy, sulfites, and celery</i>	34,00
Beef fillet steak with herb butter, sautéed carrots and purple sweet potatoes and vanilla demi-glace <i>Allergens: Dairy, sulphites and mustard</i>	35,00