

SNACKS

BREAD BASKET	4
Organic sourdough bread's selection and Andalusian breadsticks	
FRIED AUBERGINES	8
Cane honey and roasted tomato emulsion	
HOMEMADE GUACAMOLE WITH CORN TORTILLA	11
Red onion, pomegranate, coriander and spicy tortilla	
BRAVAS PALOCORTADO	10
Confit potatoes, grilled tomato sauce and spicy alioli	

GROCERY STORE

IBERIAN CURED ACORN-FED PORK HAM	28
IBERIAN CURED ACORN-FED PORK LOIN 5J	18
SALT-CURED, AIR-DRIED BEEF	22
Special selection	
CHEESE BOARD	24
Artisan cheese selection	

LOVE TO SHARE

SPANISH 'RUSSIAN' POTATO SALAD	12
Confit tuna, herring roe and Extra Virgin Olive Oil mayonnaise	
TRADITIONAL SALMOREJO	13
Creamy cold tomato soup with Iberian acorn-fed ham, ginger, spherical cracker	
COURGETTE SALAD WITH CELERIAC	14
Radish, squash and mango vinaigrette	
CHARRED CONFIT LEEK	16
Kimchi romesco, stracciatella, pork belly and hazelnut	
BABA GANOUSH WITH CHARRED PITA BREAD	10
Yogurt, candy sunflower seeds and y smoky Pepeoil®	
MARINATED SARDINE	15
With soy and balsamic vinegar, crispy bread, cherry tomatoes relish and sesame	

SPICY TUNA TARTAR WITH FRIED EGG	20
Slightly spicy, with fried free-range eggs	
SUCKING PIG GYOZAS	16
Carrot puree and unagi sauce	
STIR FRIED EGG AND OCTOPUS	19
Cassava fries, Iberian cured pork loin and smoky mayonnaise	
FRIED CHICKEN WINGS	10
Korean stile, spring onion and sesame seeds	
FRIED SQUIDS	17
Fennel salad, cucumber, tartara sauce	

RAW BAR

OYSTERS

Oysters served with shallots vinegar and Pepebasco®

CADORET	5
Unit	
½ dozen	28
SEABASS TIRADITO	17
Ajoblanco, grapes, celery and almonds	
BLUE FINA TUNA SASHIMI	16
Escabeche emulsion, fried garlic oil and tobiko	
TORO TIRADITO	19
Yuzu and mustard dressing, truffle, spring onion and wasabi	
DAILY FISH CEVICHE	16
Cherry tiger's milk, sweet potato and crispy corn	
SALMON CEVICHE	16
Macadamia nuts, choclo, Nikkei tiger's milk	
AGED BEEF TATAKI	12
Roasted pepers, soya sauce and sesame	

RICE & PASTA

Only one size (serves 2 people)

DUCK RICE	34
Confit duck leg, yellow aji and orange aioli	
ROCK FISH AND SAFFRON RICE	38
Shrimps and traditional aioli	
BLACK FIDEUA	32
Squid, prawns and traditional aioli	

FISH

- GRILLED SQUID** 27
Chickpeas and vegetables stir fry, fried potatoes and Padron peppers
- ROASTED SEABASS** 30
Concasse tomato, chickory, lemon and walnuts vinaigrette
- DAILY FISH** 28
Green curry & vermouth sauce, roasted carrots

FROM THE FISHMONGER

Boiled, Grilled, Chargrilled, Baked ...

ASK OUR STAFF

FROM THE BUTCHER'S SHOP

- DRY-AGED BEEF RIB EYE** 56
Rib eye steak 40 days dry aged
- DRY AGED BEEF ENTRECÔTE** 38
Sirloin steak
- BEEF FILLET STEAK** 35
Grilled foie and herbs sauce
- IBERIAN ACORN-FED SECRETO** 24
Miso macerated
- COQUELET CHICKEN** 26
Grilled vegetables, liver pate and truffle jus
- OX TAIL BURGER BULL** 10
Brioche bun, Havarti cheese, rocket salad and ox tail jus mayonnaise

SIDES

- GREEN SALAD** 4
- SAUTEED MIXED VEGETABLES** 8
- TRIPLE COOKED CHUNKY CHIPS** 5

DESSERT

- CARROT CAKE** 8
Spiced carrot cream, orange frosting and vanilla ice cream
- BLUE CHEESE CRÈME BRULÉE** 9
Almond, red fruits, rum
- CHOCOLATE COULANT** 9
Pecan nut praliné, orange and pistachio ice cream
- 'CARBONARA'** 9
Egg yolk, bacon, parmesan cheese and crunchy pasta