



Food Menu

Starters...

- Anchovies with Smoked Butter and Brioche Bread 🍷🍷🐟 4,00/pc€
- Cold Cashew Cream with Cured Beef and Raisins Macerated in PX 🍷🍷🍷 14,00 €
- Burrata, Pickled Zucchini and Basil 🍷🍷🍷🍷 14,00 €
- Tomato Salad, Roasted Garlic Vinaigrette and Tuna Belly 🐟🍷🍷 14,00 €
- Mushroom Tartare with Truffle Sauce and Parmesan 🍷🍷🍷🍷 14,00 €
- Duck Ssam, Peking Sauce and Fresh Cream 🍷🍷🍷🍷🍷 16,00 €
- Slow Cooked Bluefin Tuna on Focaccia Bread 🐟🍷🍷 16,00 €
- Creamy Foie Gras, Rum Jelly and Green Apple 🍷🍷🍷 17,00 €
- Hamachi Sashimi with Ginger and Soja Dressing 🐟🍷🍷🍷🍷 19,00 €
- Shrimp "Quisquilla" Carpaccio, Herring Roe and Black Garlic 🐟🐟🍷🍷 20,00 €
- Beef Tenderloin Steak Tartar 🍷🍷🐟🍷🍷 21,00 €
- Bread 🍷 1,2/pc€

Main Courses...

- Candied Artichokes, Cured Yolk and Goat Cheese 🍷🥚🌿🍷 17,00 €
- Stewed beef Cannelloni and Cheddar Cheese 🍷🍷🌿🍷 18,00 €
- Cuttlefish Meatballs, Iberian Bacon, Almond and Saffron Sauce 🐟🦑🥚🍷🍷 18,00 €
- Fried eggs, Red Tuna Tartar and Potato Sticks 🐟🌿🍷🥚 20,00 €
- Baked Cod, Leek Cream and Romesco Sauce 🐟🌿🍷🍷 20,00 €
- Roasted Octopus, Smoked Potato and Paprika 🦑🍷 22,00 €
- Scallops, Pea Cream, Iberian Ham and Mint 🦑🍷🍷 21,00 €
- Japanese Sandwich with Beef Tenderloin 🍷🌿🥚 21,00 €
- Iberian Pork “Presa”, Red Pesto and Sweet Potato 🍷🍷🍷 22,00 €
- Iberian Pork “Pluma”, Miso and Shitakes 🌿🍷🌿 22,00 €
- Slow-Cooked Lamb with Moorish Spices 🍷🍷 22,00 €

Desserts...

- Vanilla and Raspberry Millefeuille 🌾🍷🍷 7 €
- Tiramisu 🍷🍷🍷 7 €
- Chocolate Soufflé with Yogurt Ice Cream 🍷🍷 7 €
- White Chocolate Soup, Mango
and Red Wine Granita 🍷🍷🍷 7 €