

## ALL DAY

Sesame Sourdough Bread & Cultured Butter (1,7,11) — €4

Marinated Date, Wasabi Gorgonzola Cream & Trout Roe  
(*per piece*) (1,4,6,7,10) — €6

Warm Cornbread, Garlic Honey & Whipped Mascarpone  
(1,7) — €8

Pan con Tomate & Cantabrian Anchovies (1,4) — €6 + €3

Kısır (Anatolian Bulgur Salad), Isot Pepper Jam &  
Seasonal Leaves (1,9,12) — €11

Seasonal Leaves, Coconut Cream, Truffle Seasoning &  
Dried Black Olive Crumble (12) — €12

Spicy Ezme Salsa, Smoked Mussels & Herb Oil (8,9,12,14)  
— €13

House-Smoked Mackerel Pâté, Tahini Cream & Whipped  
Robiola (4,7,8,11) — €14

Silky Taramasalata, Chips de Madrid & Crisp Radish  
(3,4,7,10,12) — €16

Smoked Swordfish Carpaccio, Roasted Hazelnut Cream,  
Citrus Segments & Shaved Fennel (1,4,6,8,12) — €18

Crisp Börek, Wild Greens, Aubergine & Feta (1,3,7,12)  
— €14

Slow-Roasted Stuffed Onion, Lemon Sauce, Marinated  
Sardine & Celery Threads (3,4,7,9,12) — €18

Sous-Vide Beef Brisket, Molasses Glaze, Creamy Celeriac  
Orzo & Chilli Oil (1,6,7,9) — €24

Slow-Cooked Octopus, Braised White Beans, Chorizo &  
Romesco (3,6,7,8,12,14) — €26

## **DESSERTS**

Portokalopita dorata con frozen yogurt (1,3,7) — €10

Terrina al cioccolato fondente e mascarpone al lime  
(1,3,7) — €11

Fichi freschi, crema inglese e sorbetto di prugna (*solo in  
stagione*) (1,3,7) — €9

## BAR BITES

Superbon Chips de Madrid — €3.50

Marcona Almonds on Ice & Olives (8,12) — €6

### Gilda of the Month

Gordal Olive, Escabeche Mussel, Pickled Pepper & Pickled Ginger (*per piece*) (14,12) — €4

**Latteria Bera** Cheese Selection, Lemon Jelly & Candied Chestnut (7) — €16

**Latteria Bera** Charcuterie Selection, Lemon Jelly & Candied Chestnut (7) — €16

### **Today's Conservas Selection / Paco Lafuente, Galicia:**

*Sardinillas in Olive Oil · Navajas al Natural · Chipirones in Olive Oil · Zamburiñas · Mejillones Fritos en Escabeche*

*Please ask for today's availability and prices.*

## **MONTADITOS (*al pezzo*)**

Silky Taramasalata, Paco Lafuente Scallop & Garlic Honey (1,3,4,7,10,12,14) — €7

House-Smoked Mackerel, Whipped Robiola, Tahini & Toasted Sesame (1,4,7,11) — €6

Spicy Ezme Salsa, Marinated Artichoke, Gorgonzola Cream & Pomegranate Molasses (1,7,8,9,12) — €5

## **BRUNCH**

Golden Galaktoboureko, Semolina Cream, Honey & Toasted Hazelnuts (1,3,7,8) — €12

Menemen (Turkish Egg) & Aged Toma Cheese (3,7) — €12

Crisp Börek, Cime di Rapa, Aubergine & Toma Cheese (1,3,7) — €14

Beef Short Rib Toast, Gruyère, Isot Pepper Jam & Pickles (1,7,10,12) — €16

*\*Sundays only, from 10:00 am to 2:30 pm.*

## COCKTAILS

Dirty Martini / Half Dirty Martini — €12 / 7

Negroni — €11

Americano — €9

Gimlet — €9

SMELT Spritz : Plum Puree, Hibiscus Extract, Sumac & Gin - Soda — €10

## VERMOUTHS

Powered by **Chinati Vergano**

Americano - Red Bitter Vermouth — €8

BVB - White Vermouth — €8

Sec 2000 - Dry Vermouth — €9

Lunga Vita - Red Vermouth — €7

+ Natural Tonic Water — €3

## DIGESTIFS

Grappa · Whisky · Amaro — €6

## BEER

**Sagrin** Helles, Bitter, IPA — €7

## NON-ALCOHOLIC

Fountain of Youth (52 cl)

Coconut Water — €8

Bouche Kombucha (33 cl)

Hibiscus • Early Bird • Lemondrop — €6

Bouche Pet Nat (75 cl)

Melon Szechuan — €28

Umà (33 cl)

Lemonade • Cola • Ginger Beer • Orangeade • IPA Soda — €7

Ginista Non-Alcoholic Spirits

Floral Wormwood — €6

Ambijus Fermented Tea (75 cl)

Act Naturally — €38

## COFFEE

Powered by **Santaromero Coffee**

Espresso — €2.00

Espresso doppio — €3.20

Cappuccino — €2.40

Macchiato — €2.20

Colombian Batch Brew Coffee — €4.00

Still Water (75cl) — €2.80

Sparkling Water (75 cl) — €2.80

Coperto — €2

*Covers table service and hospitality.*

## ALLERGENS

*1 Cereals containing gluten - 2 Crustaceans - 3 Eggs - 4 Fish  
5 Peanuts - 6 Soybeans - 7 Milk - 8 Nuts - 9 Celery  
10 Mustard - 11 Sesame seeds - 12 Sulphur dioxide and  
sulphites - 13 Lupin - 14 Molluscs*

*\*Please inform us of any allergies.*