



Food Menu

Starters...

- Anchovies with smoked butter
and brioche bread (min. 2 pcs)     4,00/pc €
- Burrata, pickled zucchini and basil     14,00 €
- Marazul tomato, avocado, Dried tuna
and cheese snow    14,00 €
- Duck Ssam, Peking Sauce
and Fresh Cream     16,00 €
- Slow cooked Bluefin Tuna on Focaccia Bread    16,00 €
- Creamy Foie Gras, Rum and green Apple    17,00 €
- Iberian pork “Presá” carpaccio, mustard
and caper dressing      18,00 €
- 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 per person  1,00 €

Main Courses...

- Candied Artichokes, cured Yolk and Goat Cheese 🍷🍷🍷🍷 17,00 €
- Stewed beef Cannelloni and Cheddar cheese 🍷🍷🍷🍷 18,00 €
- Boletus with peanut toffee and parmesan 🍷🍷🍷 16,00 €
- Cuttlefish meatballs, Iberian bacon, almond and saffron sauce 🍷🍷🍷🍷🍷 18,00 €
- Roasted Cod, Seaweed "Romesco" and "Gazpachuelo" soup 🍷🍷🍷🍷🍷 20,00 €
- Fried eggs, Red Tuna tartar and Potato sticks 🍷🍷🍷🍷 20,00 €
- Scallops, Pea cream, Iberian ham and Mint 🍷🍷🍷🍷 21,00 €
- Roasted Octopus, "Aji Amarillo" potato purée 🍷🍷🍷 22,00 €
- 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 €

Desserts...

- Vanilla and Raspberry millefeuille 🍷🍷🍷 6,50 €
- Tiramisu 🍷🍷🍷 6,50 €
- Chocolate soufflé with yogurt ice cream 🍷🍷 6,50 €
- White Chocolate soup, Mango
and Red wine granita 🍷🍷🍷 6,50 €