Smelt

ALL DAY

Sesame Sourdough Bread & Cultured Butter (1,7,11) **€6**

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

Kısır (Anatolian Bulgur Salad), Isot Pepper Jam & Seasonal Leaves (1,8,9,12) **€13**

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

House-Smoked Mackerel Pâté, Tahini Cream & Whipped Robiola (4,7,8,11) **€15**

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

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

** Beef tartare, Anchovy, mustard and caper sauce, citrus and sesame cream cheese, blackberry granita. (4,7,10,11,12) **€18**

Crispy börek, with a filling inspired by the seasons and our kitchen's creativity (Allergens: 1, 7, 3 please ask our staff) **€15**

** Slow-Roasted Stuffed Onion, Lemon Sauce, Marinated Sardine & Celery Threads (3,4,7,9,10,12) **€18**

* Prawns, lightly spicy harissa coconut cream, herb oil, fresh mango, fermented red cabbage, aromatic herbs and pita bread. (1,2,7,8,12) **€22**

* Slow-Cooked Beef Cheek, molasses glaze, creamy orzo with celeriac, beetroot and chili oil. (1,6,7,9) **€24**

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

DESSERTS

Golden Portokalopita & Frozen Yogurt (1,3,7,8) **€10**

Dark Chocolate Terrine & Lime Mascarpone (1,3,7,8) **€11**

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

*Frozen product. / **Deep-frozen for safety.

Please inform us of any allergies.

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BAR BITES

Superbon Chips de Madrid **€3.5**

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

Gilda of the Month **€5**
Gordal Olive, Escabeche Mussel, Pickled Pepper & Pickled Ginger *(per piece)* (14,12)

Latteria Bera Cheese Selection, Lemon Jelly & Candied Chestnut (7,8) **€16**

Latteria Bera Charcuterie Selection, Lemon Jelly & Candied Chestnut (7,8) **€16**

Today's Conservas Selection / **Paco Lafuente, Galicia**:
Sardinillas in Olive Oil • Navajas al Natural • Chipirones in Olive Oil • Zamburiñas
Please ask for today's availability and prices.

MONTADITOS *(per piece)*

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) **€6**

BRUNCH

Golden Galaktoboureko, Semolina Cream, Honey & Toasted Hazelnuts (1,3,7,8) **€13**

Menemen (Turkish Egg) & Aged Toma Cheese (3,7,8) **€13**

Crispy börek, with a filling inspired by the seasons and our kitchen's creativity **€15**
(Allergens: please ask our staff)

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

**Sundays only, from 10:00 am to 12:30 pm.*

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COCKTAILS

Dirty Martini / Half Dirty Martini **€12 / 7**

Negroni **€11**

Americano **€9**

Gimlet **€9**

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

BEER

Sagrin **€7**
Helles, Bitter, IPA

NON-ALCOHOLIC

Fountain of Youth (52 cl) **€8**
Coconut Water

Bouche Kombucha (33 cl) **€7**
Hibiscus • Early Bird

Bouche Pet Nat (75 cl) **€28**
Melon Szechuan

Umà (33 cl) **€7**
Lemonade • Cola • Ginger Beer
Orangeade • IPA Soda

Ginista Non-Alcoholic Spirits **€6**
Floral Wormwood

Ambijus Fermented Tea (75 cl) **€38**
Act Naturally

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, Whiskey, Amaro **€6**

COFFEE

Powered by **Santaromero Coffee**

Espresso **€2**

Double Espresso **€3.2**

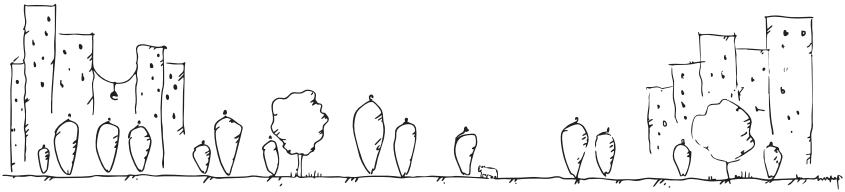
Cappuccino **€2.4**

Macchiato **€2.2**

Colombian Batch Brew Coffee **€4**

Still Water (75cl) **€2.8**

Sparkling Water (75 cl) **€2.8**



Coperto €2 *Covers table service and hospitality.*