

# To share

**Patatas Bravas** 6€  
with Canarian mojo and roasted  
garlic allioli [ g · e ] •

**Coca bread with tomato** 5€  
toasted, with EVOO and Maldon salt  
[ g ] •

**Iberian ham** 19€  
freshly sliced

**Cheese and cold meats platter** 20€  
assortment of national and international  
cheeses and cold meats  
[ d · n ]

**Mushrooms and truffles croquette** 2€  
roasted mushrooms, truffle and  
japanese bread (1 pc.) [ g · e · d ]

**Ham croquette** 2€  
iberian ham  
(1 pc.) [ g · e · d ]

**“Mikiloko” yogurt and corn bread** 9€  
zucchini, apple, cucumber and tzaziki  
sauce [ d ] •

**Salmon tacos** 10€  
crunchy corn with avocado, coconut  
dressing and endive  
[ f · so · sl ]

**Marinated sea bass “takoyaki”  
style** 14€  
marinated sea bass in miso soup, crunchy  
and tartar mayo [ f · e · g · so · sl ]

**Oxtail “bao”** 8€  
steamed bao, oxtail and apple (2u.)  
[ g · sl · c ]

**Crispy chicken with chipotle** 14€  
crispy chicken confit strips with  
chipotle mayo [ g · d · e ]

# To really eat

**Veggie salad** 9€  
mangetout peas, avocado, bimi, pomegranate  
and citrus vinaigrette [ sl ] •

**Tomato salad** 9€  
seasonal confit tomatoes, little onions and  
sweet pepper [ sl ] •

**Roasted eggplant “pizzeta”** 9€  
roasted with cane honey, feta cheese  
and kamalata olives [ d · g · ss · sl · n ] •

**Bass ceviche** 18€  
marinated bass, citrics, red onions, coriander,  
sweet-potato and corn [ f · c ]

**Bluefin tuna tartar** 18€  
marinated tuna, pack choy, nori seaweed and  
ponzu sauce [ f · sl · so · ss ]

**Grilled octopus** 22€  
crunchy with kimchi romesco  
[ ms · g · sl · n ]

**Iberian pork “Secreto” rice** 22€  
creamy rice with Iberian pork “secreto” and  
black trumpet mushrooms [ c · sl ]

**Beef tataki** 22€  
hung beef, criolla and potato with  
green mojo sauce [ sl ]

# For the nostalgic

**Roasted meat cannelloni  
with parmesan cheese** 12€  
traditional bechamel and parmesan cannelloni  
[ g · c · sl · d ]

**Grandma’s macaroni** 11€  
fried onion and tomato with pork and roast chic-  
ken picada [ g · c · sl · d ]

# With your hands

**Classic burger** 16€  
matured beef, caramelized onion,  
Mahón cheese, BBQ sauce and potatoes  
[ g · sl · d ]

**Focaccia “Apulia”** 12€  
tomato pesto, roasted peppers  
and scamorza [ g · d · n ] •

**Katsu sandwich** 10€  
crispy chicken, pickles and hoisin  
[ g · so · e · sl · d ]

# Indulgent treats

**Matcha tiramisu** 6€  
matcha tea cream and soft sponge cake  
[ g · d · e ] •

**Apple with crema catalana mousse** 6€  
baked apples and crumble  
[ g · d · e ] •

**Mascarpone cheesecake** 6€  
toffee and caramelized almonds  
[ g · d · e · n ] •

**Chocolate and passionfruit** 6€  
steamed chocolate sponge cake, lemon and  
passion fruit cream [ g · e · d ] •

**Fresh fruit** 6€  
fresh cut fruit •

**Artisan ice cream** 6€  
assortment of sorbets and ice creams [ d ] •

## ALLERGENS

• Veggie [ g ] Gluten [ n ] Nuts  
[ sh ] Shellfish [ c ] Celery [ so ] Soy  
[ e ] egg [ m ] Mustard [ f ] Fish  
[ ss ] Sesame [ p ] Peanuts [ sl ] Sulfites  
[ l ] Lupin [ d ] Dairy  
[ ms ] Molluscan shellfish

*If you have any food allergies or  
intolerances that you think we should  
know about, or if you would like more  
information about the ingredients of a  
dish, please let us know.*

Surcharge for terrace: 10 %

Kitchen is open from 12pm to 11pm