To share

Patatas bravas 7 €
tomato, paprika "de la Vera"
and roasted garlic "allioli"
[e · m · sl] •

Toasted coca bread with tomato 5 €
toasted, with EVOO and Maldon
salt [g] •

Iberian ham 20 €
freshly sliced

Cheeses and cured meats 21 €
selection of national and international
cheeses and cold meats
[g · d · n]

Mushroom and truffle croquette 2 €
confit mushrooms and fresh truffle
(1 pc.) [g · e · d]

Cod croquette 2 €
with garlic mayonnaise
(1 pc.) [g · e ·d · f]

Roast meat croquette 2 €
slow-roasted meat
(1 pc.) [g · e · d]

Guacamole with patacón and pico de gallo 10 €
fried patacón with tomato, onion
and cilantro

Salmon tacos 12 €
crunchy corn with avocado, coconut
dressing and watercress
[f · s · sl · ss]

Caramelized pork gyozas 14 €
slow-cooked pork, teriyaki glaze
and its own juices [g · sl · s · c]

Fish & Chips 14 €
chickpea tempura-battered hake
and mature potatoes [f · e]

Cochinita pibil bao bun with pickles 8 €
cochinita pibil, pickled red onion,
lime and coriander [g · sl]

Crispy chicken with chipotle 14 €
crispy marinated chicken strips
with chipotle mayo [g · e]

ALLERGENS

• Veggie [g] Gluten [sh] Shellfish
[n] Nuts [c] Celery [s] 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.

Terrace surcharge: 10%

Our commitment to reducing food waste.
In line with current regulations, we offer you the possibility to take away any uneaten food at no additional cost. We provide suitable packaging.

Kitchen open from 12 pm to 11 pm

To really eat

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

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

Confit aubergine, sweet raisin sauce and smoked cheese 9 €
asian aubergine with Pedro Ximénez,
wildflower honey and Sarrat sheep's cheese
[sl · d]

Sea bass crudo 18 €
sour apple, herbs and fresh sprout salad
[g · f]

Beef tartare with egg yolk and bone marrow 18 €
beef, capers, gherkin, shallot
and bone marrow [sl · e]

Iberian pork "secreto" rice 23 €
creamy rice with Iberian pork "secreto"
and black trumpet mushrooms [e · m · c · sl]

Grilled squid 22 €
with creamy cuttlefish noodles and roasted
garlic sauce [g · m · c · ms · sl]

Crispy octopus 22 €
with potato salad and yellow chili
[e · sl · s · ms]

Tuna parpatana 22 €
with spicy onion and fresh sprouts
[f · sl]

Beef tataki 25 €
dry-aged beef with criolla sauce,
potatoes and green mojo sauce [sl]

For the nostalgic

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

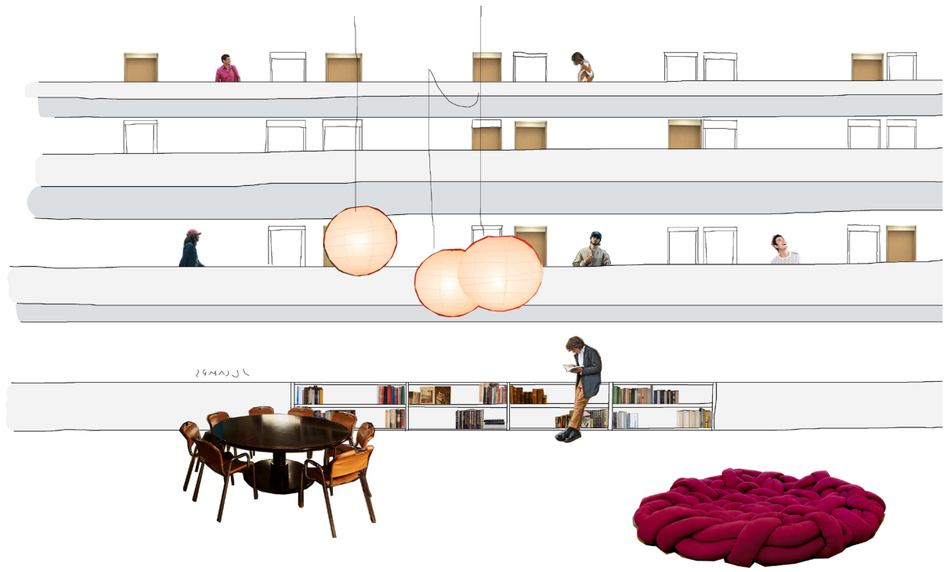
Grandma's macaroni 11 €
fried onion and tomato with minced pork
and chicken [g · sl · d]

With your hands

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

Seasonal vegetable focaccia with red pesto 12 €
roasted seasonal vegetables
and tomato pesto [g · d · n] •

Katsu sandwich 12 €
crispy chicken, red cabbage and satay sauce
[g · e · d · ss · p · sl]



Indulgent treats

Matcha panna cotta with coffee 6 €
creamy panna cotta and matcha with a coffee
centre [g · d · e]

Cream-filled fried pastry 6 €
glazed with sugar, ratafia and spiced caramel
[g · d · e · sl] •

Mascarpone and parmesan cheesecake 6 €
with toffee [g · d · e] •

Chocolate and hazelnut 6 €
steamed chocolate sponge cake, chocolate
and hazelnut cream [g · e · d · n] •

Fresh fruit 6 €
freshly cut fruit •

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