

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]

Vegan escalivada croquette 2€
roasted vegetables (1 pc.) [g] •

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

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

ALLERGENS

• Veggie [g] Gluten [sh] Shellfish
[n] Nuts [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 12 pm to 11 pm

**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]

Mushroom gyozas 14€
boletus and black trumpet mushrooms
with vegetable sauce
[d · s · sl]

"Karaage" marinated corvina 16€
corvina skewer with yuzu mayonnaise
[ss · s · sl · e]

Brioche bun with oxtail 9€
slow-cooked oxtail stew with caramelised
apple, served in a brioche bun (2 pcs.)
[g · e · d · sl · c]

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

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] •

Roasted eggplant pizzetta 13€
roasted with cane honey, feta cheese
and kalamata olives [d · g · ss · sl · n] •

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 [sh · sl]

Grilled squid 21€
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]

Focaccia "Apulia" 12€
tomato pesto, roasted peppers
and scamorza [g · d · n · sl] •

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

Indulgent treats

Matcha tiramisu 6€
matcha tea cream and soft sponge cake
[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 passion 6€
steamed chocolate sponge cake, lemon
and passion fruit cream [g · e · d · sl] •

Fresh fruit 6€
freshly cut fruit •

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

