STARTERS

	CASSEROLE WITH EGG, TOMATO SAUCE, SOBRASADA AND CHORIZO	16€
V	CARAMELIZED RED ONIONS & BELL PEPPERS TART, TOASTED GOAT CHEESE, ROCKET SALAD	16€
V	FRESH ZUCCHINI WITH SOFT GOAT CHEESE, LIME, GRILLED ALMONDS, SATAY SAUCE	18€
V	GREEN ASPARAGUS JUST SNACKED, ROCKET SALAD, PARMESAN AND GINGER	18€
VG	ANDALUSIAN TOMATO GAZPACHO, TOASTED BREAD WITH ITS SEASONING	18€
	BURRATA, TOMATO DUO, SMOKED SARDINA, ROCKET SALAD, PESTO AND OLIVE OIL CAVIAR	22€
	FOIE GRAS "MI-CUIT", FIGS JAM	23€
	SPICED PULLED CONFIT DUCK, GREEK YOGURT SAUCE WITH MINT AND CUCUMBER, CRISPY FAJITAS	23€
	SEA BASS TARTARE, TOMATO, CUCUMBER AND RED ONIONS AND LIME	23€
	TUNA CEVICHE, GREEN PAPAYA, CORIANDER, PEPPERS, COCONUT TIGRE MILK	25€
	IBERIC HAM FROM BELLOTA, BREAD AND TOMATOES	30€

PASTAS, PAELLA AND RISOTTO

	HOMEMADE BOLOGNESE LASAGNA, BEEF AND MESCLUN SALAD	21€
V	PESTO SPAGHETTI, FETA, TOMATO, BLACK OLIVES AND TOASTED PINE NUTS	25€
	GNOCCHI, TOMATO SAUCE, FRESH BASIL AND PARMESAN	25€
	SEAFOOD SPAGHETTI	28€
	INDIVIDUAL SEAFOOD PAELLA	28€
(V)	RISOTTO WITH BLACK SUMMER TRUFFLE AND PARMESAN	31€
	LINGUINI WITH LOBSTER AND TOMATO SAUCE	36€

MEATS

BEEF BURGER, SMOKED RICOTTA, CHEESE, TOMATO, CARAMELIZED ONIONS AND FRIES	22€
ORGANIC CHICKEN BREAST, YELLOW CURRY SAUCE, BASMATI RICE, WOK VEGETABLES	25€
HAND-CUT BEEF TARTARE, SEASONED IN OUR SIGNATURE STYLE, HOMEMADE FRENCH FRIES	28€
PLUMA IBERICA WITH POTATOES AND CARAMELIZED APPLES, APPLE SAUCE	31€
BLACK ANGUS GRILLED BEEF STEAK ENTRECOT, 300GR, WITH HOMEMADE FRENCH FRIES	35€
LAMB SHANK WITH MASHED POTATOES AND ROSEMARY	35€

FISH AND SEA FOOD

SHRIMP PASTILLA, CORIANDER, PRESERVED LEMON, SPICES & ROCKET	24€
SEA BASS FILLET, FRESH TOMATOES, CAPERS, THYME, BASIL, OLIVE TAPENADE AND RICE	28€
RED TUNA TATAKI, CREAMY AVOCADO, MUSHROOMS, PONZU SAUCE	34€
GRILLED OCTOPUS, CRUSHED POTATOES, SMOKED PIMENTÓN DE LA VERA	35€
FISH OF THE DAY (PRICE PER PERSON – MINIMUM 2 PERSONS)	39€

V VEGETARIAN VG VEGAN (V) ON REQUEST

IVA INCLUDED – BREAD AND AIOLI - 3€ PER PERSON
SPECIAL OLIVE OIL - 3,5€ PER PERSON