

STARTERS

Our four cornets. **10**

(Bluefin tuna tartar, salmon tartar with white truffle scent, traditional steak tartar and foie with mango)

Fried breaded squids Bun bao with spiced mayonnaise, basil and mint (2 units). **8**

Russian salad with tuna belly in olive oil. **7**

Iberian ham oil and toasts. **18**

Homemade Iberian ham croquettes. **9**

Our Chef's free range BBQ chicken wings. **6**

Tiger Prawns in tempura with kimuchi sauce. **13.5**

Aubergine chips with alioli and honey. **9**

Avocado and tuna salad with seasoned tomato and lamb's lettuce. **12.5**

Instantly-smoked burrata with tomato and basil compote served with nut toasts. **12.5**

Fried artichokes with grilled baby cuttlefish. **13**

Grilled seasonal vegetables with olive oil with herbs scent. **10**

Broken eggs with potatoes, chistorra and small green peppers. **9**

Papardelle alla salsa di tartufo e funghi. **12.5**

Horn of Plenty and Boletus Edulis mushrooms risotto. **14**

***Todos los precios incluyen I.V.A
Precio por cubierto 1.60 €
Pueden solicitar nuestra carta de alérgenos***

FISH

Salmon tartare prepared with white truffle scent. **14**

Tuna from Barbate:

- In tartare prepared with trout eggs and wakame salad. **18**
- In tataki with oriental salad and wasabi emulsion. **18**

Braised Octopus with red "mojo sauce", canarian style baby potatoes and egg flower. **17,5**

Baked bass with garlic and potatoes. **18**

Candied cod with celeriac puree. **12.5**

Baked hake with clam chowder and red prawns. **17**

MEAT

Iberian pork shoulder piece with seasonal mushrooms, crunchy "migas" and candied potatoes. **15.5**

Glazed Iberian shank with provençal potatoes and sage. **15**

Beef Cheeks stewed with rice. **15**

Beef Burger with Brie cheese caramelized onion. **12.5**

Roast free range chicken with boletus edulis risotto. **15.5**

Beef tenderloin with potatoes and small asparagus mille-feuille. **19.5**

Grilled entrecôte potatoes trinchat. **18.5**

HOMEMADE DESSERTS

Bayleis Torrija (French toast like soaked in milk) with nougat ice-cream. **6**

Thin apple puff pastry cake with vanilla ice-cream. **6** (takes 10 min)

Deep chocolate cake with fresh mint foam. **5.5**

Cheese cake with red berries jam. **5.5**

White chocolate ganache with passion fruit and mango. **6**

Tiramisu with coffee ice-cream. **5.5**

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