

TO START AND SHARE

100% Iberian Acorn-Fed Ham	16€/ 28€
Croquettes Iberian ham or baby squid in its ink or cured beef with leek	14€
Terracotta Russian Salad with tuna tartare	16€
Tomato salad with tuna belly with balsamic vinegar, and onion	15€
Artichoke flower (1 pc) with ham and parmesan crumble in romesco sauce	7€
King prawn tartare (2 pcs) on grilled leek	17€
Crispy prawns with Thai mango sauce	16€
Caramelized goat cheese with tomato jam and carasau bread	18€
Glazed Iberian pork jowl Sääm (2 pcs) with pineapple and mint	18€
Duck foie ravioli with mushroom sauce and fig spheres	19€

MAIN COURSES

Shrimp rice (for 2 people)	48€
Black rice with baby squid and alioli (for 2 people)	48€
Supreme lobster rice (for 2 people)	70€
False risotto with vegetables	22€

AND A LITTLE MORE

Fish mosaic (3 pcs) in Thai curry sauce with dill aroma	22€
Grilled Corvina with glazed vegetable base	25€
Red tuna tataki with sesame and teriyaki sauce	28€
Salmon loin slow-cooked with wok-sautéed vegetables	25€
Grilled octopus with mashed paprika potatoes	28€
Aged beef steak tartare with injected yolk and toast slices	25€
Grilled Iberian pork shoulder with orange demi-glace and sautéed vegetables	25€
Glazed beef cheeks with potato parmentier and demi-glace sauce	27€
Roasted duck magret with wild berry sauce and sautéed seasonal fruits	26€
Beef sirloin with pink pepper sauce and potato parmentier	28€
Beef loin sliced, with homemade Deluxe potatoes, Padrón peppers, and chimichurri 450g / 900g	55€/95€

TO FINISH WITH SOMETHING SWEET

Creamy cheesecake	8,50€
Chocolate and gold bar	8,50€
Thin flaky lemon tart with Chantilly cream	8,50€
Caramelized French toast with toffee sauce and caramel spread ice cream	8,50€
Terracotta homemade ice cream (3 scoops)	8€

*Todos los precios incluyen IVA.
Pan y aperitivo 3.50€/comensal.*

Solicite la carta de alérgenos.