



PILGRIM

BAR SNACKS

BREAD, SMOKED BUTTER, CHARCOAL SALT - 3.5
GORDAL OLIVES - 4.5
PADRON PEPPERS - 5
CHICHARRONES - 5.5

PLATES

WOOD-FIRED BROAD BEANS, SMOKED GARLIC SALT - 5.5
SUCKLING PIG CROQUETTES - 7
MACKEREL, PIQUILLO PEPPER, OLIVE - 7.5
POTATO TERRINA, CURED EGG YOLK, BROAD BEAN SALSA - 7.5
GLOBE ARTICHOKE, CHARCOAL AIOLI - 9
COAL-ROASTED COURGETTE, FLOWERS, CABRALES, SEEDS - 9
GOAT, CHICKPEA FABADA - 12
OCTOPUS TENTACLE, GUINDILLA SALSA - 17
PRAWNS, GARLIC, CITRUS SALT - 18

LARGE PLATES

FENNEL, APPLE, GREEN BEAN SALAD - 12
FIRE-PIT SEASONAL VEGETABLES, AJO BLANCO - 14
RACK OF KID GOAT, SALSA LIMON - 25
HAKE STEAK, MOJO PICON - 25
"CHULETA" BEEF RIB, BONE MARROW SALSA - 70

TO FINISH

ST JAMES TART, GRILLED APRICOT, FENNEL ICE CREAM - 7
CHOCOLATE, SEA SALT, OLIVE OIL MOUSSE - 7

BUEN CAMINO