





# Tapas to Start

JAMÓN IBÉRICO 'BELLOTA' 36-MONTHS WITH TOMATO BREAD	38
HOMEMADE CHEESE TERRINE WITH QUINCE PURÉE 	26
JAMÓN IBÉRICO CROQUETTES (4 PCS)	16
TRUFFLE MUSHROOM CROQUETTES (4 PCS) 	16
IBÉRICO PORK BELLY WITH PIQUILLO PEPPERS & CAMELIZED ONION PINTXOS (4 PCS)	26
HOMEMADE SEAFOOD PATÉ WITH AIOLI & BAGUETTE	26
IBÉRICO CHORIZO WITH CRISPY POTATO, ORGANIC EGG & FRIED KALE	28
SPANISH CALAMARI WITH TEMPURA OMELETTE, TOMATO & ONION CONFIT	32
SALMON TARTARE WITH CHEESE POTATO & ALMOND CREAM	26
BURRATA, ORGANIC TOMATO & BEETROOT SALAD 	26
SEAFOOD CEVICHE, TORTILLA CHIPS (OCTOPUS, PRAWN, SEABASS, MUSSELS)	26
BEEF CHEEKS, FOIE GRAS, MASHED POTATO & BABY ONIONS	32

# Vegetables

ORGANIC MUSHROOMS, CELERiac PUREE & CRISPY EGG 	22
GRILLED BROCCOLINI & FRIED BRUSSELS SPROUTS WITH ROMESCO SAUCE 	24
PADRÓN PEPPERS WITH MANCHEGO CHEESE 	18
ROASTED CAULIFLOWER, GARLIC CHILI SAUCE, MINT YOGHURT & HAZELNUTS 	24

# From the Sea

OCTOPUS 'GALICIAN STYLE'	36
PRAWNS COOKED IN ROASTED GARLIC OIL, DRIED CHILI & HUMMUS	32
BAKED SPANISH SEABASS, CONFIT TOMATOES & DONOSTIARRA SAUCE	48

# From the Land

CHARCOAL CHICKEN WITH ORGANIC MUSHROOMS & ROMESCO	36
IBÉRICO PORK RIB EYE WITH CELERiac PURÉE & BROCCOLINI (250GM)	38
IBÉRICO PORK RIBS WITH PANADERA POTATOES & PADRÓN PEPPERS (500GM)	52
CHARCOAL LAMB RACK WITH CARROTS & CAMELIZED BABY ONIONS	38
AGED BEEF RIB EYE WITH MESCLUN SALAD & ORGANIC PEPPERS (500GM) <b>PREP TIME 20 MINS</b>	89
SUCKLING PIG WITH QUINCE PASTE & PADRÓN PEPPERS <b>GOOD TO SHARE BETWEEN 2-4 PAX, PREP TIME 45 MINS</b>	89

# Paella/Fideuà

	2-3 PAX	3-4 PAX
Prep time: 20 mins		
SEAFOOD (SEABASS, PRAWNS, CLAMS, MUSSELS)	58	78
SQUID INK (SEABASS, MUSSELS, CLAMS, SQUID)	58	78
BEEF CHEEK (PIQUILLO PEPPER, BRUSSEL SPROUTS, MUSHROOM)	62	82
PORK SAUSAGE & MUSHROOM	58	78
VEGETABLE 	48	72

# Sweet

KULTO CHEESECAKE MANCHEGO & WHITE CHOCOLATE	16
CHARCOAL PINEAPPLE TAPIOCA & COCONUT ICE CREAM	14
APPLE TARTE TARTIN PISTACHIO ICE CREAM	16
SPANISH TORRIJA DARK CHOCOLATE ICE CREAM	16
LEMON SORBET REFRESHING LEMON SORBET BLENDED WITH CAVA BRUT AND LIME ZEST	18

 VEGETARIAN-FRIENDLY