

ANDALUCIA

STARTERS

Patatas Bravas



\$10

Fried potatoes, hot bravas sauce



Pulpo A La Gallega



\$24

Grilled octopus, truffle parmentier, smoked paprika, extra virgin olive oil



Gambas Al Ajillo



\$24

Fried prawns, olive oil, garlic, paprika, grilled rustic bread



Tartar De Remolacha



\$15

Beetroot tartar, seasonal vegetarian chips, carrot gel



Jamon Iberico , Extremadura **



\$45

150gr Spanish Iberico pork ham, toast ciabatta bread, tomato spread, extra virgin olive oil



Menu is inclusive of WOW selection.

Additional charges applied for dishes mentioned with “**”.

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Croquetas De Pollo



\$24

Crumb fried chicken balls, aromatic herbs filling



Ensalada De Melon Con Jamon



\$18

Pork ham, honey melon, green leaves, zucchini, cherry tomato, citrus vinaigrette



Ensaladilla De Patatas



\$15

Potato salad, carrot, boiled egg, mayonnaise, green peas, tuna, green olives, croutons



Crema De Calabacin



\$15

Creamy zucchini soup, carrots, vanilla, cheese crackers



Salmorejo Mediterraneo



\$15

Traditional chilled tomato soup from the south of Spain, pork Jamon, green olives, boiled egg, herb oil, chives



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MAIN COURSES

Suquet De Pescado



\$36

Local fish fillet, garlic, prawns, black mussels, sweet paprika sauce

Pescado A La Donostiarra



\$36

Local fish fillet, garlic, white wine, potato, pickled green chili, parsley

Atún Encebollado



\$45

Yellow fin tuna, confit onion, bell peppers, white wine

Pollo Rustido Con Setas



\$38

Roast chicken thigh, mushroom sauce, prunes, raisins

Entrecote De Ternera



\$80

Black Angus beef sirloin, rustic potatoes, grilled vegetable, Romesco sauce

Turnedo De Solomillo De Cerdo Al Pedro Ximenez



\$60

Pork tenderloin, potato, apple & pumpkin tears, sweet cherry wine sauce, micro greens



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Pisto Manchego



\$28

Eggplant roll, stewed vegetables, Manchego cheese



Paella De La Huerta



\$35

Vegetarian Paella, mixed spring vegetables, mushrooms



Paella De Montaña



\$60

Chicken, pork ribs, assorted mushrooms



Arroz Negro



\$35

Black rice Paella, squid ink, artichokes, clams, calamari, sweet paprika, aioli sauce



Paella De Marisco **



\$70

Black mussels, prawns, clams, calamari, scampi, aioli sauce



Arroz Con Langosta **



\$125

Lobster Paella, calamari, clams, aioli sauce



Paella are for a minimum of two people, are cooked to order to obtain the texture and depth of flavors that make this dish one of Spain's favorites. The cooking time is a minimum of 25 minutes.



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DESSERTS

Crema Catalana



\$22

Catalonia crème brûlée, carquinyoli cookie, vanilla ice cream



Brazo De Nata Con Yema Guemada



\$22

Yule log cake, egg sabayon, cream, hot chocolate sauce, caramel ice cream



Embrujo De Chocolate



\$22

Hazelnut praline lava cake, vanilla ice cream, cherry sauce



Pastel De Queso, Basque country



\$22

Burnt Basque cheesecake, biscuit crumble, sakura ice cream



Mousse De Tres Chocolates



\$22

Dark, milk & white chocolate mousse in a glass, seasonal fruit garnish



Ensalada De Frutas



\$18

Seasonal fruit salad, biscuit crumble, mango sorbet



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