

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









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 LACTOSE



\$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



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 SEAFOOD LACTOSE



\$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 FISH ALCOHOL



\$45

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

Pollo Rustido Con Setas



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





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





\$35

Vegetarian Paella, mixed spring vegetables, mushrooms





\$60

Chicken, pork ribs, assorted mushrooms





\$35

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



Paella De Marisco



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



Arroz Con Langosta





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.











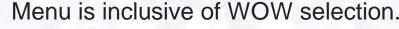












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DESSERTS





\$22

Catalonia crème brûlée, carquinyoli cookie, vanilla ice cream

Brazo De Nata Con Yema Guemada



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



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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