



to WHET YOUR APPETITE

Anchovy 0,0 from “Aquí Santoña”, grilled bread and extra-virgin olive oil	4 € ud.
100% acorn-fed Ibérico ham, grilled bread, tomato and extra-virgin olive oil	28 €
Piquillos peppers from Lodosa in vermouth and roasted garlic cream	19 €
Grilled confit leek, ricotta and artisan sobrasada	21 €
Ajoblanco, grilled tomato and seaweed pesto.....	18 €
Charred spring onion and anchovi cream	18 €
Grilled aubergine, beetroot mojo and mustard vinaigrette	19 €
Bluefin tuna salad	26 €
Soft-set open omelette, “chanquete”, Ibérico pork jowl and truffle	22 €
Cabbage, cashew and miso	21 €
Celeriac with foie gras hollandaise sauce	18 €

from THE SEA

Grilled turbot, grenobloise, capers and grapes	26 €
Grilled bluefin tuna belly, Eastern Mediterranean “majao” (herb paste).....	54 €
Creamy red prawn ricey and carbonara foam.....	25 €
Scallop, beurre blanc and Iberico pork belly.....	26 €
Marinated swordfish	24 €
Day-boat fish.....	according to market

from THE FIELD

Milk-fed lamb, jus reduction, cauliflower purée and plum compote	35 €
Chargrilled duck magret, chocolate, foie gras and hazelnut.....	28 €
Glazed beef rib.....	58 €
Ibérico presa, parsnip and charred baby leeks	29 €
Angus New York strip steak.....	95 € / kilo

the SWEET

Raspberry, basil and pistachio pavlova	10 €
Coconut tapioca with mango ice cream.....	9 €
Torrija with Mascarpone ice cream	12 €
Creamy chocolate tart	11 €

Artisan bread and extra-virgin olive oil 2,80 € / person

Allergen information and potential traces are available upon request. Please ask our staff.