



TAPAS

Bread <i>Aioli</i>	3.50	Patatas bravas <i>Bravas sauce</i>	7.50
Oyster <i>Sherry vinaigre, Asian or Gazpacho</i>	5 p.u.	Padron peppers <i>Romesco</i>	7.50
Pata negra	14	Gamba <i>Bisque & Herbs</i>	14
Boquerones <i>Chives & Olive oil</i>	6	Sweetbread <i>Gamba & Jus de veau</i>	12
Steak tartare <i>Oyster & Crispy potato</i>		Cod <i>Tempura & Pimiento del piquillo</i>	12.50
Toro sashimi <i>Kaffir lime & Vinaigre</i>	24	Pizza Guanciale <i>Egg yolk & Béchamel</i>	18
Valencian tomato <i>Burrata & Spring onion</i>	14	Cabbage <i>Beurre noisette & Lemon</i>	10
Corvina <i>Coconut & Spinach</i>	14	Cauliflower <i>Roasted & Anchovies</i>	11



MAINS

Côte à l'os*

Seasonal vegetables & Potatoes

39 p.p.

*min 2 per

Turbot*

Seasonal vegetables

Day price

*min 2 per

Angus entrecôte

Stew & Chicory

28

Salmon

Kale & Potato mousseline

22

Duck

Sweet potato & Onion

24

Sea bass

Beurre blanc & Pata negra

24

Linguine

Black Truffle & Parmesan

26



DESSERTS

Sorbet

Yogurt, Mango, Coconut, Cherry or Vanilla

3.50

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French toast

Brioche & Almond

10

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Vanilla

Miso & Vanilla ice cream

9.50

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Lemon curd

Tartlets & Meringue

12

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Baked camembert

Rosemary & Toast

13.50