



## STARTERS

### RUSSIAN SALAD

Tuna belly, salmon caviar

10

### IBERIAN HAM

Acorn-fed (80g)

32

### ANCHOVIES

From the Cantabrian Sea, pink pepper, blueberry coulis

16

### SMOKED SARDINE

Mixed leaves salad, Persian orange, citrus emulsion, poppy seeds

19

### TOMATO

Spinach leaves salad, burrata with pesto, EVOO

19

### BIO QUINOA

In salad, chamomile asparagus, natural cucumber, basil vinaigrette

19

### BEETROOT

Tartar, Mozarabic hummus

16

### GARGANELLI MACARONI

Creamy Majorcan 'sobrasada' meat sauce with white chocolate

20

### 'MOLLETE' TRENCHER

Traditional roasted aubergine, goat cheese, thyme olive oil

10

### IBERIAN PREY

Vegetables, hoisin sauce, bao bread

10

### SALMON

Tartare, roes, citrus avocado, cassé tomato

20



## FISH

### SEA BASS

Sliced potatoes, garlic sauce, Sherry vinegar  
32

### WHITE SHRIMP

From Huelva, carpaccio  
26

### OCTOPUS

Galician, carpaccio, paprika from La Vera, 'mojo picón', EVOO  
24

## MEAT

### SIRLOIN

'Retinto' beef, chamomile asparagus, glazed onions, bordelaise sauce  
32

### BURGER

Aged beef, Iberian bacon, tomato, cheddar cheese, caramelized onion  
18

### COCKEREL

Baked, stuffed with spiced rice, Castile walnuts, Málaga raisins  
26

## RICE

### SEAFOOD PAELLA

'Bomba' rice, shrimp, cuttlefish, mussels  
26 (per person)

### 4 CHEESES RISOTTO

Carnaroli rice, parmesan, camembert, smoked sheep cheese, gorgonzola  
22 (per person)



DESSERT

CHEESECAKE

12

APPLE PIE

12