

TAPAS & STARTERS

Grilled bread in our charcoal oven with tomato and olive oil VG <i>Allergens: Gluten</i>	6,50
Iberian ham	24,00
Iberian veal croquette with chili aioli (1u) <i>Allergens: Dairy, flour, egg, gluten and sulphites</i>	3,00
Grilled Padrón peppers with parmesan cheese and lemon AV <i>Allergens: Dairy</i>	10,50
Bruschetta with spicy steak tartare <i>Allergens: Egg, sulphites, gluten and dairy</i>	16,00
Bruschetta with white prawns, spicy aioli and low temperature egg <i>Allergens: Crustaceans, egg, gluten and dairy</i>	16,00
Grilled cauliflower, endives, harissa and yogurt AV <i>Allergens: Dairy and sulphites</i>	9,50
Roasted celeriac carpaccio, parmesan cheese, lemon confit and harissa AV <i>Allergens: Sulfites, egg, celery and dairy</i>	13,50
Warm noodles with sautéed vegetables, maitake and black bean sauce VG <i>Allergens: Gluten, soya, sesame and sulphites</i>	18,00
Frisée salad with avocado, apple, beet, celery and artichoke vinaigrette VG <i>Allergens: Nuts and celery</i>	14,00
Burrata with marinated melon, spicy vinaigrette with lime and mint V <i>Allergens: Dairy and sulphites</i>	18,00
Sea bass and prawn tartare with guacamole and soy-yuzu vinaigrette <i>Allergens: Crustaceans, gluten, soya, fish, sesame and sulphites</i>	18,50
Grilled scallops with smoked sweet potato purée and tamarind sauce <i>Allergens: Molluscs, soya, dairy, sulphites and sesame</i>	18,50
Tuna tataki, tapenade with lemon and fennel salad <i>Allergens: Sulphites and fish</i>	21,00
Grilled octopus, cauliflower purée, concassé tomato and green mojo sauce <i>Allergens: Molluscs, sulphites and dairy</i>	20,50
Grilled chicken wings in the charcoal oven with peach sauce <i>Allergens: Soya, sesame and gluten</i>	15,00
Grilled prawns with curry sauce and green mojo <i>Allergens: Shellfish, soya, sulphites, sesame and nuts</i>	18,50

SMALL PIZZETAS to start

LITTLE ITALY: Mozzarella, cherry tomatoes, basil and chilli V <i>Allergens: Gluten and dairy</i>	10,50
TORINO: Mozzarella, burrata, mortadella, truffle oil and pistachios <i>Allergens: Gluten, dairy, sulphites and nuts</i>	12,50
MALLORCA: Mozzarella, Sobrasada, Mahón cheese and honey <i>Allergens: Gluten, dairy and sulphites</i>	12,50

FROM OUR JOSPER CHARCOAL OVEN

Fish

Turbot and fried garlic oil with chilli and paprika <i>Allergens: Fish</i>	25,00
Sea bass with herb butter <i>Allergens: Fish and dairy</i>	24,00
Grilled lobster with purple potato purée and mustard sauce <i>Allergens: Crustaceans, dairy, mustard and sulphites</i>	35,00

Meat

Beef burger with cheddar cheese and honey mustard sauce <i>Allergens: Gluten, dairy, mustard and sulphites</i>	18,50
Peruvian-style grilled chicken with a creamy yellow chili sauce <i>Allergens: Soya, sulphites and dairy</i>	18,50
Marinated Iberian pluma	21,00
Herb marinated rack of lamb	26,00
Double cooked Angus beef rack au jus (2 persons) <i>Allergens: Sulphites and celery</i>	38,00
Angus skirt steak with chimichurri (180gr)	19,50
Beef fillet steak (200gr)	26,00
Entrecôte premium 30+ day dry aged (300gr)	26,00
Tomahawk steak 30+ day dry aged (1kg)	66,00

SAUCES

Mushroom and truffle, green pepper, chimichurri <i>Allergens: Dairy, sulfites and celery</i>	2,50
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SIDE DISHES

French fries VG	5,00
Roasted sweet potato with yogurt cream and herbs (2 persons) V <i>Allergens: Dairy and nuts</i>	8,50
Baked potatoes with garlic and rosemary VG	6,00
Grilled bimi with roasted garlic aioli, fried onion and parmesan cheese AV <i>Allergens: Dairy and gluten</i>	6,50
Grilled asparagus with bacon and date vinaigrette AV <i>Allergens: Sulphites</i>	6,50
Grilled lettuce hearts, creamy herb dressing and hazelnut vinaigrette AV <i>Allergens: Eggs, mustard and nuts</i>	6,00