

## TAPAS & STARTERS

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

## SMALL PIZZETAS to start

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

# FROM OUR JOSPER CHARCOAL OVEN

## Fish

<b>Turbot and fried garlic oil with chilli and paprika</b> <i>Allergens: Fish</i>	25,00
<b>Sea bass with herb butter</b> <i>Allergens: Fish and dairy</i>	24,00
<b>Grilled sea bream, tender garlic sauce and sautéed peas with smoked butter</b> <i>Allergens: Sulphites, Lactose, Fish</i>	24,00
<b>Grilled lobster with purple potato purée, mustard sauce and passion fruit foam</b> <i>Allergens: Crustaceans, dairy, mustard and sulphites</i>	35,00

## Meat

<b>Beef burger with cheddar cheese and honey mustard sauce</b> <i>Allergens: Gluten, dairy, mustard and sulphites</i>	18,50
<b>Peruvian-style grilled chicken with a creamy yellow chili sauce</b> <i>Allergens: Soya, sulphites and dairy</i>	18,50
<b>Marinated Iberian pluma</b>	21,00
<b>Lamb cooked at low temperature au jus and mint oil</b> <i>Allergens: sulphites, celery</i>	22,00
<b>Double cooked Angus beef rib au jus (2 persons)</b> <i>Allergens: Sulphites and celery</i>	38,00
<b>Angus skirt steak with chimichurri (180gr)</b>	19,50
<b>Beef fillet steak (200gr)</b>	26,00
<b>Entrecôte premium 30+ day dry aged (300gr)</b>	26,00
<b>Tomahawk steak 30+ day dry aged (1kg)</b>	66,00

## SAUCES

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

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