

TAPAS & STARTERS

Chargrilled oyster, rocoto cream and coriander oil <i>Allergens: Molluscs, fish and celery</i>	7,00
Grilled bread from our charcoal oven with tomato and olive oil VG <i>Allergens: Gluten</i>	7,00
Iberian veal croquette with chili aioli (1u) <i>Allergens: Dairy, egg, gluten and sulphites</i>	3,00
Grilled Padrón peppers with parmesan cheese and lemon AV <i>Allergens: Dairy</i>	11,50
Bruschetta with spicy steak tartare <i>Allergens: Egg, sulphites, gluten and dairy</i>	18,00
Bruschetta with white prawns, spiced aioli and low temperature egg <i>Allergens: Crustaceans, egg, gluten and dairy</i>	18,00
SMALL PIZZETA LITTLE ITALY: Mozzarella, cherry tomatoes, basil and chilli V <i>Allergens: Gluten and dairy</i>	11,00
Roasted cauliflower, cooking banana purée and chimichurri sauce V <i>Allergens: Dairy, egg and sulphites</i>	14,00
Roasted eggplant, citrus hazelnut cream, tahini and maitake mushrooms V <i>Allergens: Dairy, egg, sulfites, mustard, nuts, sesame and soybean</i>	16,00
Noodles with sautéed vegetables, maitake and black bean sauce VG <i>Allergens: Gluten, soya, sesame and sulphites</i>	17,00
Burrata, green gazpacho, fig gel and tomato ice cream V <i>Allergens: Dairy and sulfites</i>	18,50
Frisée salad with avocado, apple, beet, celery and artichoke vinaigrette VG <i>Allergens: Nuts and celery</i>	14,00
Grilled prawns with curry sauce and green mojo sauce <i>Allergens: Shellfish, soya, sulphites, sesame and nuts</i>	18,50
Salmon tartar, passion fruit cream, chulpe corn and roasted avocado <i>Allergens: Fish, celery, sesame, soya and nuts</i>	18,50
Grilled scallops with smoked sweet potato purée and tamarind sauce <i>Allergens: Molluscs, soya, dairy, sulphites and sesame</i>	19,50
Tuna tataki, snow peas and wakame salad with peanut and miso sauce <i>Allergens: Fish, molluscs, crustaceans, sesame, mustard, soy, celery, nuts and sulfites</i>	23,50
Grilled octopus, cauliflower purée, tomato concassé and green mojo sauce <i>Allergens: Molluscs, sulphites and dairy</i>	21,00
Grilled chicken wings from the charcoal oven with peach sauce <i>Allergens: Soya, sesame and gluten</i>	15,50

FROM OUR JOSPER CHARCOAL OVEN

Fish

Sea bass with herb butter <i>Allergens: Fish and dairy</i>	24,00
Salmon with citrus crust and seaweed foam <i>Allergens: Fish, mustard and gluten</i>	23,50
Hake with mussels in Thai coconut sauce <i>Allergens: Fish, molluscs, sulfites, soybeans, sesame, and nuts</i>	25,00
Turbot and fried garlic oil with chilli and paprika <i>Allergens: Fish, sulfites</i>	26,00

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>	19,50
Marinated Iberian pluma <i>Allergens: Sulfites</i>	22,00
Glazed pork ribs with citrus hoisin sauce <i>Allergens: Soy, gluten and sesame</i>	19,50
Suckling lamb shoulder, pea hummus and mint demi-glace <i>Allergens: Dairy and sulfites</i>	32,00
Angus skirt steak with chimichurri (180gr) <i>Allergens: Sulfites</i>	20,50
Beef fillet steak (200gr)	27,00
Beef entrecôte, 30+ day dry aged (300gr)	26,00
Prime bone-in ribeye steak, 45+ day dry aged (600 gr)	46,00

SAUCES

Mushroom and truffle <i>Dairy, sulfites, gluten</i>	Green pepper <i>Dairy, sulfites, gluten</i>	Chimichurri <i>Sulfites</i>	2,50
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SIDE DISHES

French fries VG	5,00
Roasted sweet potato with yogurt cream and herbs V <i>Allergens: Dairy and nuts</i>	6,50
Roasted 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 date vinaigrette and caramelized onion VG <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