

STARTERS

Salmorejo Our exquisite variety of the gazpacho soup consisting of tomato, bread and olive oil	15€
Almond leek With onion and roasted tomato	16€
Eggs, potatoes and iberian ham Our house free-range eggs with acorn-fed iberian ham and potatoes	15€
Jerky and pumpkin croquettes With roasted apple and alioli drops	14€
Aubergine and quinoa With sundried tomatoes, basil, nuts and agave	15€
Ramen Exquisite ramen with mushrooms, coconut milk, sesame, vegetables, seeds and nuts	18€
Iberian pork tartar Marinated with truffle, tamari and ginger	18€
Guinea fowl salad With citrus, pea hummus, burrata, honey and pink pepper	18€
FISH	
Turbot With txakoli vinaigrette	25€
Cod Dish of smoky grilled vegetables, butter and chestnut cream	24€
Roosterfish	43€

Grilled with vegetables and citrus



MEAT

Iberian acorn-fed bonelles flank With sweet potato, corn and red fruits	21€
Beef sweetbreads With garlic and paprika sauce	22€
Beef cheeks With sauce of its own juices	24€
Oxtail Gyozas With pak choy, coliflower and smoked chesse	23€
Young lamb With amandine potatoes	32€
T-bone steak (1kg) With roasted potato, garlic and onion garnish	45€
DESSERTS	
Brownie Chocolate brownie, english cream, curry, walnuts and vanilla	8€
Cheese cake 4 cheeses	8€
Coconut, yuzu and mango Coconut sponge, white chocolate, mango and yuzu	8€
Vegan dessert Chocolate coulant with Madagascan vanilla ice cream *Gluten-free option	8€
Pear in wine With cream cheese and violet ice cream	8€
TASTING MENU (full table) Drinks not included	52€/pp



CHILDREN

Iberian ham croquettes	9€
Tenderloin steak with potatoes	12€
Beef hamburguer with potatoes	11€
Beef escalopes with potatoes	12€

