



## FOR THE ADVENTUROUS (dishes to share and discover)

### Tacos de cochinita pibil 11€

Aioli mayonnaise, pico de gallo and pickled onions

### Oxtail Brioche 4,5€

Kimchi mayonnaise, red onion and herbs

### Fajita de Carpaccio 15€

Tartufata mayonnaise, parmesan, rocket and roe

### Homemade croquettes (6 units) 12€

(Ham or prawn)

### Torta de Inés Rosales 10€

Smoked salmon, rocket, avocado aioli, dill and roe

### Egg at low temperature 13,5€

Kokotxa, marrow, Robuchon mashed potato, roe and cod crackling

### Artichokes 13€

Sweet potato puree, crispy ham and black olive

### Seasonal Vegetable Wok 12€

Mini corn, cherry, snow peas, courgette, Chinese cabbage, baby carrot, tofu... with soy and ginger juice sesame oil

### Hoisin sea bass 11€

Sea bass, Chinese onion and hoisin sauce

### Scallop Margarita 12€

Scallop, cockle, mango, sea bass, red onion, coriander, margarita and corn

### Stewed octopus 19€

Stewed octopus, wrinkled potato and green mojo sauce

### Green Curry Mussel 13€

Bouchot mussels with homemade green curry

### Tomato and sardine salad 13€

Tomato, smoked sardine, beetroot and strawberries

### Salmon Salad 13€

Diced salmon, orange, pomegranate, cherry, dill cream cheese and chives

### Mellow rice 16,50€

Lobster, pig's trotters and green sprouts

### Confit Tostón 15€

With passion fruit, rocket and orange

### Iberian Cheek 14€

Mole, mashed cassava and Mexican salad

### Duck Magret 15 €

Pak choi and tomato chutney

### Oxtail 16€

Rice roll, flowers and sprouts, egg yolk, sesame oil and Shitake jam

Bread, aperitif and service 1,50€ per person

We modify the dish according to your dietary needs.

The fish products served comply with anisakis prevention regulations.

Allergen information available. All our prices include V.A.T.



## FOR THE DETERMINED (who enjoy themselves alone)

### Hamburgers 15€

(gluten-free bread optional)

Brioche bread, crispy onion, cabbage leaf, tomato slice, sweet and sour gherkin, mayo sauce, sriracha, soya and rustic potatoes

### Sirloin steak 28€

Sirloin steak with demi-glace and sautéed potatoes

### Codfish 16€

Cod 65°, pea puree, ponzu sauce and snow peas

### Grilled sea bass 18€

With green curry, basmati rice, sautéed vegetables

### Turbot 25€

Bilbao style with vegetables

### Sole 22€

With Iberian sauce, rocket and snow peas

### Pappardelle Tartufata 15 €

Tartufo, cream, parmesan and rocket

### Gnocchi with Idiazábal 15 €

Idiazabal cheese cream, Japanese mushroom mix, pumpkin and curry

### Pizza - Have it your way 14€

Choose from: salami, egg, york ham, serrano ham, smoked salmon, smoked chicken, sautéed peppers, prawns, anchovies, brie cheese, parmesan cheese, gouda cheese, tomato, onion, corn

\*Incl. 3 ingredients / Extra ingredient +1€

## FOR THE LITTLE ONES (if you can't leave them at home)

### Menu Traviata 12€

Ham and cheese pizza, drink and ice cream

### Menu Bolognese 12€

Spaghetti Bolognese, drink and ice cream

### Assortment menu 12€

Assortment of croquettes and Iberian fingers, drink and ice cream

\*Drink: water, juice or soft drink

## FOR THOSE WITH A SWEET TOOTH (if you try them, don't share them)

### Chocolate cake 6€

### Lemon Thai 6€

### Cheesecake 6€

With salted toffee

### Maintained cream 6€

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