




















TO GET STARTED

- Prawn salad, kimchee foam and fried crystal prawns   appetizer 3.90€/plate 9.00€
- Acorn-fed 100% Iberian ham appetizer 4.90€/ plate 19.50€
- Assortment of iberian acorn-fed cold meat (jam, cane of loin, salchichón extra, chorizo cular and fuet spheres)... 16.90€
- Artichoke flowers with iberian jam veloute, foie slices and raw milk cheese   .. appetizer 5.90€/plate 11.80€
- Migas with pepper and *chistorra* (fast-cure sausage), egg at 65°C and sautéed foie tips  10.90€
- Tempura cod, siracha mayo, gherkins and pickled onion bao bun    4.80€/ud. Min 2 uds
- Scarlet shrimp, leek and cottage cheese samosa     3.90€/ud. Min 2 uds
- Creamy iberico ham croquets    4.90€ (2 ud)
- Grilled seasonal vegetables..... 14.50€
- Cheese (A.O) board, grapes, strawberries and quince   appetizer 8.50€/ plate 15.80€



FROM THE SEA

- Ponzu macerated wild tuna with homemade guacamole    6.90€/ud. Min 2 uds
- Wild tuna belly in monkfish and carabinero fideuà     16.80€
- Roasted rock octopus carpaccio on potato and leek parmentier    appetizer 7.80€/ plate 16.90€



FROM THE COUNTRYSIDE

- Venison stew with wild mushrooms and fried potatoes   appetizer 4.90€/ plate 12.50€
- Beef/pork cheeks and quince aioli creamy rice     9.80€
- Grilled Iberian pork ribs with Robuchon puree     16.50€
- Japanese and Iberian fusion Presa (pork shoulder), with baba ganoush  appetizer 8.90€/plate 19.90€
- Lasagna gratin of oxtail with truffled béchamel sauce    12.50€
- National beef steak with garnish to choose (1,100kg aprox) 44.80€

