



- **Aubergine Tartar**, smoked oyster, artisan goat cheese, miso, dashi and crispy rice 20,00€
Allergens: Fish, seafood, gluten.
 - **Lima-style causa** with crayfish tartare, pickled sweet potato, and black olive 25.00€
Allergens: shellfish (crayfish). May contain dairy
 - **Green jalapeño aguachile**, razor clams, red shrimp and chili..... 22,00€
Allergens: Crustaceans and shellfish.
 - **White garlic** with mango with salmon and avocado 17,00€
Allergens: fish
 - **Season tomato**, salted anchovies, candied white tuna and spring onions in Modena 18,00€
Allergens: Fish
 - **Green Curry** with vegetables, Meatball veg Heura and Basmati rice.
100% vegan..... 20,00€
 - **Sautéed vegetables**, pineapple, grapes, soy and sesame 19,00 €
Allergens: Gluten, sesame
 - **Artichokes** candied in extra virgin oil, Iberian acorn-fed ham and foie gras..... 22,00€
 - **Ibérico ham** from “Guijuelo field Juan Manuel”, toasted bread with tomato and ugly bred..... 28,00€
 - Allergens: Gluten
- * Supplement + Appetizer €1.50 per person (VAT included)
* All raw seafood and fish preparations are treated according to current regulations to inactivate the anisakis parasite. In accordance with Royal Decree 1420/2006.
*If you have any intolerances or cravings, please do not hesitate to let us know.
* (Prices include VAT)



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Reservas: 950 13 80 80



- **Different types of traditionally crafted Spanish Cheese Board,**
grapes and quince25,00€
Allergens: Dairy

- **Scrambled eggs with pil-pil,** red prawn from Garrucha and
foie gras 25,00€
Allergens: Seafood, eggs

- **Quail drumsticks** and Kimchi, sesame and orange.....22,00€
Allergens: Gluten, dairy and sesame.

- **Corn tortilla tacos,** meat from Iberian pork slaughter and chipote
Chili 18,00€
Allergens: Gluten from the mayonnaise and dairy.

- **Marinated anchovy loin,** avocado, tomato, spring onion, balsamic
vinaigrette 20,00€
Allergens: Fish

- **Red prawn** from Garrucha 250 gr.....(BY MARK PRICE)
Allergens: Seafood

- **Red Shrimp tartare,** avocado, tomato, spring onion
and citrus 24,00 €
Allergens: Seafood, soy and dairy

- **Cod Dourada a Bras,** traditional emulsified with egg, confit onion and
potatoes19,00€
Allergens: Fish and egg

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Reservas: 950 13 80 80



- **Bass loin**, Mediterranean vinaigrette, dry tomato,
soy, spring onion, black olives, capers and arugula 80,00 €/KG
Allergens: Fish and gluten
(Ask about the weight)

- **Classic steak tartare of national Angus beef**, focaccia, and smoked
butter 22,00€

Allergens: gluten (focaccia), dairy (butter) and egg

- **Pork cheeks Iberian** acorn fed in Thai red curry,
coconut, lemongrass and lime Kefir..... 20,00€
Allergens: Sulfites

- **Pig's trotter carpaccio**, summer truffle, pickled piparra jelly, and
pistachios..... 22,00€
Allergens: nuts, gluten and dairy

- **Tataki Cow chop** cured in soy, rice vinegar and sesame 22,00 €
Allergens: Soy and nuts and sesame.

- **Beef rib**, black mole, candied yucca and coriander25,00 €
Allergens: Nuts, soy and sesame

- **Burger Premium blond Galician cow** 250 gr, Iberian pig bacon,
Camembert and soy mayonnaise 21,00€
Allergens: Gluten and dairy and soy (possible bread without gluten)

- **Veg burger** from heura, red cabbage, siracha and veg
cheese19,00 €
Allergens: Gluten and dairy and soy (possible bread without gluten)

* Supplement + Appetizer €1.50 per person (VAT included)

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Reservas: 950 13 80 80



DESSERT

- **Payoyo goat cheese cake** and summer truffle honey 7,00 €
Allergens: Dairy and soy

- **Creamy rice pudding** “Thai” and Piña Colada 7,50 €
Allergens: Dairy

- **French toast** with cinnamon ice cream, red fruits and cold soup
and English cream 7,00 €
Allergens: Dairy, soy and seafood

- **White chocolate curd**, yellow chili, allspice, with passion
fruit..... 7,00€
Allergens: Dairy

- **Cacao cream**, extravirgin olive oil ice cream, sea salt flakes, chocolate
rock, and puffed bread 7,00€
Allergens: Gluten and dairy

* Supplement + Appetizer €1.50 per person (VAT included)

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* If you have any intolerances or cravings, please do not hesitate to let us know.

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RED

| | |
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| - TAMIZ:D.O. Ribera de Duero. Tempranillo (2023) | 19€ |
| - MURIEL: D.O. Rioja. Tempranillo (2019) | 20€ |
| - ZUAZO GASTÓN: D.O. Rioja. Tempranillo (2021) | 20€ |
| - LAS MORADAS DE SAN MARTÍN: D.O. Madrid. Garnacha (2019) | 22€ |
| - JUAN GIL: D.O. Jumilla. Monastrell (2021) | 22€ |
| - ALTOS DE LOSADA: D.O. Bierzo. Mencía (2019) | 23€ |
| - TEÓFILO REYES: D.O. Ribera del Duero. Tempranillo (2021) | 24€ |
| - ZUAZO GASTÓN ED. LIMITADA: D.O. Rioja. Tempranillo (2021) | 28€ |
| - MATARROMERA: D.O. Ribera del Duero. Tempranillo (2019) | 30€ |
| - YEGUADA DEL CONVENTO: D.O Serón. Almería. Tempranillo, Syrah, Monastrell(2020) | 30€ |
| - ABADÍA RETUERTA: D.O. Sardón del Duero. Tempranillo, Cabernet, Syrah, Monastrell (2020) | 36€ |
| - PAZO LA CUESTA: D.O. Ribeira Sacra. Mencía (2021) | 38€ |
| - SEÑORIO DE CUZCURRITA: D.O. Rioja. Tempranillo (2019) | 38€ |
| - SIERRA CANTABRIA: D.O. Rioja. Tempranillo (2020) | 48€ |
| - ABADÍA RETUERTA:(375ml) D.O. Sardón del Duero. Tempranillo, Cabernet,Syrah, Monastrell (2019) | 22€ |
| - AZPILIZCUETA:(375ml)D.O Rioja. Tempranillo Crianza 2020 | 18€ |

WHITE/ ROSE

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| - K-NAIA: D.O Rueda, Verdejo (2023) | 18€ |
| - SULAYR.D.O.LAUJAR.Viognier, Macabeo, Jaén blanca(2023) | 18€ |
| - VALDECUEVAS: D.O. Rueda. Sauvignon Blanc(2023) | 22€ |
| - QUINTALUNA: D.O. Rueda. Verdejo (2021) | 25€ |
| - PAZO RUBIANES: D.O. Rias Baixas. Albariño(2023) | 26€ |
| - DO FERREIRO: D.O. Rias Baixas. Albariño (2023) | 28€ |
| - PETIT CHABLIS: D.O. Chablis. Chardonnay (2022) | 28€ |
| - PAZO LA CUESTA: D.O. Ribeira Sacra. Plurivarietal (2023) | 30€ |
| - SEÑORIO DE RUBIOS: D.O. RIAS BAIXAS. Godello (2022) | 23€ |
| - SULAYR ROSADO:D.O.LAUJAR.Tempranillo, Jaén Tinta, Petit Verdot (2023) | 18€ |
| - REMOTA-ALES ROSES: D.O. Catalunya. Garnacha Negra..... | 18€ |

GENEROUS WINE

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| -POLEY:D.O MONTILLA MORILES. Solera 10 años. Fino lagar en rama..... | 40€ |
| COPA | 12€ |
| -FERNANDO DE CASTILLA:D.O.JEREZ .Antique 10 años | 42€ |
| COPA | 13€ |
| -CRUZ CONDE: D.O.MONTILLA NORILES. Fino 10 años | 18€ |
| COPA | 4€ |

SWEET WINE

| | |
|--|-----|
| -XIMENEZ SPINOLA: D.O.JEREZ. 100% Pedro Ximenez..... | 40€ |
| COPA | 12€ |
| -PIEDRA LUENGA:D.O MONTILLA MORILES.100% Pedro Ximenez ecológico.... | 30€ |
| COPA | 7€ |
| -TRIANA.D.O.JEREZ.Pedro Ximenez | 26€ |
| COPA | 6€ |

CAVAS

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|----------------------------------|-----|
| - MONTESQUIUS | 22€ |
| - ANGLADA (ROSADO) | 26€ |
| - ROBERT J. MUR..... | 35€ |
| - MONTESQUIUS GRAN RESERVA | 56€ |
| - 1/2 CINTA PÚRPURA..... | 20€ |

CHAMPAGNE

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|---|-----|
| - THIENOT BRUT | 55€ |
| - MÔET CHANDONE BRUT IMPERIAL | 70€ |
| - LOUIS ROEDEREK (375ml)BRUT COLLECTION 242 | 40€ |

