

## BITES

Pork Cracklings - Thin Slices | 17C

Steak Tartare | 35C

Organic Caviar | 90C

Oysters FINE | Natural 9C · Ponzu 10C

Potato Salad with Prawns | 29C

Cheese Plate (V) | Portion | 31C · ½ Portion | 22C

100% Acorn-fed Ham | 40C

Oxtail Brioche with Black Truffle | 25C

Anchovy "00" Puff Toast and Sunflower Seeds | 11C (2 un.)

Tomato, Ricotta, and Pickled Cherry Salad (V) | 20C



## STARTERS

Onion Soup | 22C

Stew Sandwich on Crystal Bread | 14C

Scallop with Mango Ceviche | 12C (2 ud.)

Red Prawn Tartare, Coconut white Garlic Sauce and Caviar | 47C

Monkfish on Green Salsa Croquette | 24C (6 un.)

Iberic Ham Croquette | 23C (6 un.)

Fried Artichoke with Artichoke Cream and Iberian Pork Jowl | 24C

Burrata Salad with Leeks (V) | 28C

Roasted Eggplant with Parmesan (V) | C21

## MAIN COURSES

Octopus Cooked in a Josper Oven, Parmentier Potatoes and Black Garlic | 42€

Scallop with Pine Nut Cream and Parsley | 34€

Squid Rice with Chive Aioli | 29€

Beef Wellington with Port Wine Sauce 1 pax | 44€ - 2 pax 80€

Verdinas in Green Sauce with Cockles | 24€

Quail Stuffed with Capon and Foie Gras | 37€

Lamb Cannelloni with Parmentier Potatoes and Lamb Juice | 35€

Spider Crab Ravioli, American Sauce and Sour Cream | 42€

Red Tuna Tataki and Padrón Peppers | 38€

Sea bass Menier with Green Beans Cooked in the Josper Oven | 35€

Clams with Beurre Blanc Sauce and Potatoes | 27€

Wagyu MC Montera with Smoked Scamorza Cheese | 31€

Mushroom and Parmesan Risotto (V) | 34€

Baby Squid, Caramelized Onion and Acorn Fed Iberian Ham | 24€

## SIDES

Roasted Vegetables (V) | 13€

Rustic Potatoes (V) | 9€

Green Salad (V) | 8€

## TO SHARE

Ribeye with Grilled Piquillo Peppers  
and Rustic Potatoes

800 gr | 90€

500 gr | 68€

## DESSERTS

Coconut Noodles with Pineapple Sorbet | 12€

Basque Cheesecake with Smoked Idiazabal Cheese | 10€

White Chocolate with Pistachios | 11€

Seasonal Fruit Pavlova with Ice Cream | 12€

Gianduja Mousse Hazelnut Crumble | 11€

Mango and passion fruit mousse with white  
chocolate crumble | 11€



Bread and butter 3€

All our raw fish has been treated in accordance with current legislation.

Allergen information available to customers.

Prices include VAT.