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- ⌘ Catalan tomato bread with "Arbequina" virgin olive oil **3,50€**
- ⌘ Acorn-fed Iberian Ham CDO "Guijuelo" (one or half portion) **20,00 € - 10,00€**
- ⌘ Cantabrian's anchovies with Catalan tomato bread and "Arbequina" olive oil **16,80€**
- ⌘ Casavilella's "patatas bravas", brunoise of bacon and toasted almonds **8,50€**
- ⌘ Salt cod fritters **12,70€**
- ⌘ Squids Andalusian style, with wasabi mayonnaise, lime and sesame **14,50€**
- ⌘ Prawns sautéed with garlic, on request with chilli **16,50€**
- ⌘ Mussels steamed with Txakoli wine and aromatic oil (ginger, bay leaf, lemongrass, chive) **13,50€**
- ⌘ Mixed tomatoes salad with onion osmosis, tuna premium belly fillet, "Kalamata" olives, crunchy crumbs and yuzu vinaigrette **13,90€**
- ⌘ "Salmorejo" with tomatoes, cod hash, olives, dry tomatoes, hardboiled egg, croutons and olive oil caviar **14,00€**
- ⌘ Italian "Burrata" with guacamole, frisée salad, olives paste and aromatic herb oil **16,00€**
- ⌘ Red tuna tartar, capers, pickle, dry tomato, confited tender garlic, toasted sesame, soy and "Wakame" seaweed salad **21,70€**
- ⌘ "Carpaccio" of Iberian pork stakes, parmesan flakes, granny apple, white truffle oil, and rocket **16,90€**
- ⌘ Sautéed fresh seasonal vegetables with prawns, teppanyaki scallop and "romesco" sauce **16,00€**
- ⌘ Homemade tagliatelle "leeks carbonara", truffled yolk and sliced smoked salmon **15,90€**
- ⌘ Japanese tempura (vegetables and prawns) with "Tentsuyu" sauce and black sesame **16,50€**

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- ⌘ Black "risotto" with cuttlefish, deep-fried baby squids and apple "all i oli" **19,00€**
- ⌘ Brothy rice with red prawns and dried red pepper **21,00€**
- ⌘ Seafood paella with cuttlefish (min. 2 people) **21,00€**
- ⌘ Traditional "fideuà" with clams and "all i oli" (min. 2 people) **20,50€**

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- ✦ Salmon with fresh spinach sauté, creamy fennel, dill sauce and vinegar reduction “Forum Cabernet Sauvignon” **21,00€**
- ✦ Red tuna “Bluefin” tataki, “ajoblanco”, semi dried tomatoes, guacamole, “tapenade”, salmon roe, ponzu sauce and sesame oil **23,90€**
- ✦ Codfish preserve “Vizcaina” style with potato foam, red caramelized onion, “Kalamata” olives, pine nuts and capers sauté **20,80€**
- ✦ Grilled squid, vegetables tabbouleh, basil oil and artichokes (sauce from its own ink) **20,00€**
- ✦ Grilled sea bass, wild asparagus, creamy cauliflower, green oil and yucca chips **22,00€**

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- ✦ Duck burger “Moullard”, citrus mayonnaise of soy and lime, apple caramelized with “Calvados” and tempura of tender onion **19,00€**
- ✦ Veal entrecote CDO “Galicia” with dauphinoise potatoes, green peppers and “chimichurri” sauce **22,50€**
- ✦ Veal sirloin CDO “Galicia” with parmesan parmentier, mashed aubergine, red pepper roasted in its own juice, ratte potato chips **26,00€**
- ✦ Boneless low-fat cooked lamb from “Ávila”, polenta, creamy pumpkin, meat juice and peppermint oil **21,00€**
- ✦ Honeyed pork ribs with sesame, yakisoba, with potatoes Canary style and “mojo picón” **20,50€**