



Dishes to share

Crispy salad (Mix salad, crunch onion, fried baby squids, orange vinaigrette, cherry tomatoes and corn strips)	€14.00
Cheese textures with white balsamic reduction	€14.00
Iberian ham with toasted bread slices	€23.00
Ham croquettes with a tomato emulsion	€12.00
Vegetable and mushroom crunch with a soya jus	€12.00
Aubergine millefeuille with mozzarella, tomato marmalade and pesto	€14.00
Salmon fingers with Padron peppers and tartar sauce	€15.00
Fried eggs, straw potatoes, ham a truffle cream	€15.00
Foie roll and fruit marinated in rice vinegar	€16.00
Stewed potatoes with poached egg and shrimps in garlic sauce	€18.00

Starters

Baby spinach salad, Idiazábal cheese and nuts	€14.00
Mixed salad	€15.00
Tartar of grilled prawns with rice noodles with a touch of mustards	€17.00
Miso soup with tofu, shiitake mushroom and wakame seaweed	€8.00
Rigatoni alla arrabiata	€12.00
Super spiral pasta with tomato and pesto sauce	€14.00
Cod trip stew with chickpeas and spicy sausage	€16.00
Artichoke stew with cockles in green sauce	€16.00
Grilled scallop with La Mancha style migas	€17.00
Boletus and vegetable risotto with a touch of truffle	€18.00

Fish

Cod in tempura, sautéed red onion and sun-dried tomato	€20.00
White sea bass fillet, roasted peppers and black garlic	€20.00
Grilled hake with aubergine musaka and tarragon	€23.00
Wild gilthead, sautéed tender garlic and ponzu sauce	€24.00
Turbot, ginger and hot sea salad	€24.00

Meat

Ostrich hamburger, onion and potato stew, nut bread stick	€18.00
Sautéed poulet cooked in wok, soya beans and prawns	€18.00
Ox tail with potatoes and a touch of vanilla	€20.00
Iberian fillet with sweet potato purée and quince cubes	€20.00
Ox sirloin, ratté potato and jus reduction	€24.00

Desserts

Matcha tea sponge cake with white chocolate ice cream	€6.50
Tropical fruit salad with a veil of fennel and frozen vanilla	€6.50
Roast apple with caramel ice cream	€6.50
Chocolate musician	€6.50
Grapes like in a vineyard	€6.50

Weekly Tasting menu with Drinks * (Full table only)

€49.00

Starter + fish + meat + dessert
White wine Gran Feudo Chardonnay, D.O. Navarra *
Red wine Macareno, D.O. Ribera del Guadiana *
Cava Codorniu 1551 *
* One glass per person

We have gluten free bread at your disposal (ask the waiter)

Enjoy our Sushi Menu. Only dinner from Tuesday to Saturday

8% VAT NOT INCLUDED