



## TO SHARE

Iberian ham D.O. Guijuelo	28€
Payoyo goat cheese from Sierra de Grazalema	16€
Iberian feather gyozas with soy vinagrette	12€
Edamames char grilled with sriracha sauce and toasted sesame	7€

## ANDALUSIAN FRYING

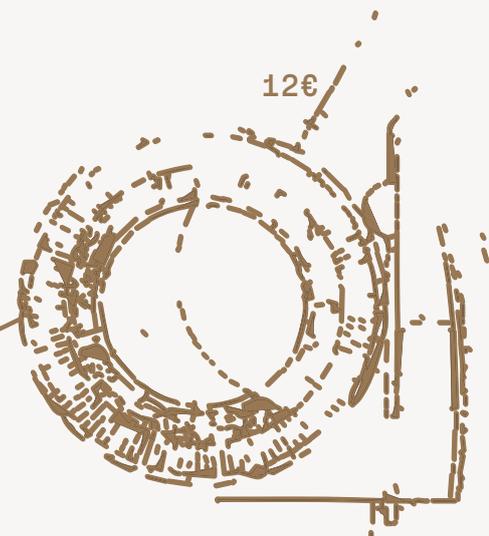
Home made iberian ham croquettes	11€
Baby squids with kale salad & wasabi yuzu	12€
Sea bream in tempura, fish bones and soy mayonnaise	19€
Zamora suckling lamb cutlets in breadcrumbs glazed with teriyaki sauce	24€

## THE SEA BAR

Sushi of the day	12€
Rose shrimp from Huelva 100gr.	18€
Crocker ceviche and octopus with tiger milk, sesame oil and kimchi sauce	17€
Red tuna belly tartare, truffle, foie, tiger milk and peppermint	23€

## SOMETHING VEGETABLE

Tomato carpaccio, tuna belly, fried garlic and sherry dressing	14€
Mix vegetable grilled salad	12€



## GRILLED SIDE

Avocado salad char grilled prawns, payoyo cheese and dressed with mango and truffle sauce	18€
Grilled red tuna belly, guacamole and mango mayonnaise	26€
Estuary sea bass, garlic cream, green asparagus and cured egg yolk	25€
Grilled octopus, potato mochis and mayonnaise kimchi	24€

## TRADITIONAL FOOD

Beef tartare with smoked eel and charcoal grilled marrow	22€
Oxtail cannelloni, payoyo cheese and Ronda breadcrumb	19€
Iberian pork loin, artchoke confit, textured peppers and grated foie gras	23€

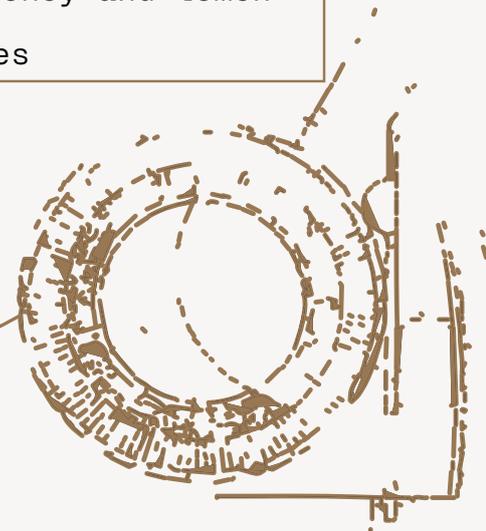
## OVEN MEATS

Navarra's beef tataki, kimchi demiglace, char grilled boletus and oyster sauce	20€
Beef sirloin with char grilled mushrooms and meat juice	30€
Matured mountain beef entrecote (400gr)	40€
Beef tomahawk from Navarra (1kg)	60€

## GARNISHES

5€

- Truffle Parmentier
- Sauteed mushrooms with honey and lemon
- Grilled Vegetables
- French fries



*This establishment knows and applies the obligations on protection against anisakis. We have a menu with information on allergies and food intolerances. Por the type of handling, the total absence of allergens can't be guaranteed. Ask our staff for information.*

*VAT included*

  
*panorámico*  
restaurant & wine bar

