

TO SHARE

Iberian ham D.O. Guijuelo	29€
Payoyo goat cheese from Sierra de Grazalema	18€
Iberian feather gyozas with soy vinagrette	12€
Edamames char grilled with sriracha sauce and toasted sesame	7€

FRIED FOOD

Home made iberian ham croquettes	12€
Baby squids with kale salad & wasabi yuzu	14€
Sea bream in tempura, fish bones and soy mayonnaise	20€
Zamora suckling lamb cutlets in breadcrumbs glazed with teriyaki sauce and tempura sweet potato chips	26€

OF THE SEA

Rose shrimp from Huelva 100gr.	18€
Crocker ceviche and octopus with tiger milk, sesame oil and kimchi sauce	20€
Bluefin tuna tartare "Balfegó", quail egg yolk and tempura snow peas	23€
Low temperature cod with "vizcaína" sauce, confit cherry tomatoes and sauteed baby broad beans with iberian ham	21€

SOME SUSHI

Futomaki with spicy tuna tartare, arugula, and japanese mayo (6 UND)	15€
Uramaki with salmon, cream cheese, avocado and chipotle mayo (8 UND)	14€
Hosomaki salmon roll (8 UND)	10€
Japanese A5 wagyu nigiri (1 UND)	8€
Aburi bluefín tuna nigiri, foie and truffle (1 UND)	6€
Uramaki with avocado, cucumber and grilled asparagus (8 UND)	8€

OF THE ORCHARD

Tomato carpaccio, tuna belly, fried garlic and sherry dressing	15€
Mix vegetable grilled salad	12€
Smoked salad, textured colorjud, tomatoes and old style mustard dressing	14€
Avocado salad chard grilled prawns, payoyo cheese and dressed with mango and truffle sauce	20€

THE CLASSICS

Grilled red tuna belly, guacamole and mango mayonnaise	18€
Estuary sea bass, garlic cream, green asparagus and cured egg yolk	26€
Grilled octopus, potato mochis and mayonnaise kimchi	25€
Beef tartare with smoked eel and charcoal grilled marrow	24€
Oxtail cannelloni, payoyo cheese and Ronda breadcrumb	19€
Iberian pork loin, artchoke confit, textured peppers and grated foie gras	23€
Confit duck with carrot cream, crudites and red berry syrop	25€

JOSPER MEATS

Beef sirloin with char grilled mushrooms and grilled joie ingot	32€
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