

# DISHES & SMALL BITES

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GILDAS PER UNIT: ..... 3,95 €/(u)

- ANCHOVY
- WHITE ANCHOVY
- SMOKED SARDINE, SUN-DRIED TOMATO, AND CHEESE
- MUSSEL, GORDAL OLIVE, AND SPRING ONION
- OCTOPUS AND GREEN PEPPER
- PICKE, TUNA BELLY, AND RED PEPPER

## DISHES & BITES

OUR BRAVAS WITH AIOLI FOAM .....13,50 €

OLIVER SALAD WITH FRIED EGG AND FISH .....14,50 €

SLICED CRISPY PORK BELLY SERVED WITH  
PAPRIKA MASHED POTATOES SEASONED WITH  
LIME AND MALDON SALT\* .....16,00 €

HOMEMADE CROQUETTES MADE WITH PULSO:  
IBERIAN HAM, OXTAIL AND COD (7 UNITS)  
+2,8€ per extra croquette .....17,50 €

BABY SQUID ANDALUSIAN STYLE,  
SERVED WITH SQUID INK MAYO .....18,50 €

SMASHED FREE-RANGE EGGS WITH IBERIAN HAM .....16,00 €

OXTAIL GRILLED SANDWICH ON BUTTER BREAD  
WITH TRUFFLED PARMENTIER AND MELTED CHEDDAR \*...16,00 €

CHEESE BOARD WITH FIG JAM  
AND PECAN NUTS (4 VARIETIES) .....18,00 €

GRILLED OCTOPUS WITH RED PRAWN EMULSION  
AND PARMENTIER MORTAR-CRUSHED POTATO .....29,50 €

## FROM THE GARDEN

ROASTED MANGO SALMOREJO AND BLACK OLIVE SALT..... 14,00 €

LAYERED TUNA BELLY MILLE-FEUILLE WITH  
ROASTED PEPPERS AND CARAMELIZED TOMATOES..... 18,00 €

GRILLED AVOCADO WITH PICO DE GALLO  
AND RED PESTO ..... 17,00 €

CONFIT ARTICHOKE, IBERIAN HAM, FOIE GRAS,  
FETA CHEESE AND CARAMELIZED ONION ..... 19,00 €

## MAIN COURSES

FREE-RANGE CHICKEN PEPITORIA TACOS WITH SAFFRON AROMA .....	21,00 €
SWEET POTATO GNOCCHI WITH MORELS AND SLIED TRUFFLE IN PARSNIP SAUCE .....	20,00 €
MADRID-STYLE STEW CANNELLONI WITH COCONUT BÉCHAMEL* .....	22,00 €
SALMON TATAKI .....	23,00 €
WILD SEA BASS WITH GARLIC AND CHILI EMULSION .....	32,00 €
SENYORET PAELLA .....	26,00 €
IBERIAN PORK CHEEKS BRAISED IN VERMUT ZARRO, SERVED WITH CREAMY SWEET POTATO PURÉE .....	22,00 €
SUCKLING PIG CONFIT WITH PURPLE SWEET POTATO .....	28,00 €
16 HOUR SLOW-COOKED LAMB SHANK .....	25,00 €
DOS PRIMAVERA'S BEEF TENDERLOIN 250G.....	34,00 €
35 DAY AGED RIBEYE STEAK 500G .....	39,00 €

## CHOICE OF SIDES

- CRYSTAL BREAD WITH TOMATO.....6,00 €
- HOMEMADE FRIES .....
- CARMELIZED TOLOSA PEPPERS .....
- LETTUCE AND SPRING ONION SALAD .....

## HOMEMADE DESSERTS

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SPANISH TORRIJA WITH CITRUS-INFUSED CREAM AND WHITE CHOCOLATE CRUMBLE* .....	8,50 €
PISTACHIO CHEESECAKE .....	9,50 €
CHOCOLATE FLUID AND VANILLA ICE CREAM .....	9,00 €
RASPBERRY PANNA COTTA WITH CACHAÇA SYRUP .....	8,50 €
SEASONAL FRUIT SALAD WITH VIOLET ICE CREAM .....	7,50 €

Bread service (per person).....1,80 €

All prices include VAT.

Allergen chart available.