

DISHES & SMALL BITES

GILDAS FROM SANTOÑA:	3,95 €/(u)
• ANCHOVY GILDA	
• WHITE ANCHOVY GILDA	
• OCTOPUS GILDA	
• MARINATED SARDINE GILDA	
• ANCHOVY, WHITE ANCHOVY, GRILLED ARTICHOKE AND CARAMELIZED PEPPER GILDA	

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 ARTICHOKEs, 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	8,00 €
• CARAMELIZED TOLOSA PEPPERS	6,50 €
• LETTUCE AND SPRING ONION SALAD	6,50 €

HOMEMADE DESSERTS

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.