

TO START WITH

- Ⓜ Acorn iberian ham, D.O. Jabugo 23€
Crunchy toast with grated tomato and extra virgin olive oil 3€
Iberian ham croquettes 10€
- Ⓜ Cantabrian anchovies in olive oil with green peppers (6 units) 15€
Our russian salad with pickled partridge and kimchi mayonnaise 10€

STARTERS

- Ⓜ Fresh cod in olive oil with olives, anchovies and *piparras* (green pepper) 13€
- Ⓜ Cuttlefish in black ink sauce 14€
- Ⓜ Anchovies in vinegar with roasted peppers salad 12€
- Ⓜ Sirloin steak tartar with mustard ice cream 18€
- Ⓜ Crab salad with avocado *gazpacho* 14€
Honeyed *fideuá* of red shrimp, iberian jowl and barnacle seaweed (**2pax**) 36€

MAIN DISHES

- Ⓜ Grilled squid with roasted onions 19€
- Ⓜ Roasted stingray with chickpeas and pork tripe sauce 18€
Red tuna grilled entrecote with spicy hoisin sauce 18€
- Ⓜ Pork snouts and tripe *a la riojana* 14€
- Ⓜ Roasted at low temperature during 12h suckling pig 18€
- Ⓜ Galician sirloin with parmentier and shallots 20€
- Ⓜ T-bone steak (45 days of maturation) 59€/kg

Bread and others (per person) 2,00€

Disponemos de una amplia variedad de platos fuera de carta adaptables a dieta vegetariana y vegana. También para personas con alergias diversas. Pregunte a nuestro personal para información detallada sobre alérgenos. El pescado servido en este establecimiento cumple con lo establecido en el R.D 1420/2006.

Ⓜ gluten free

SUMMER MENU

Aperitifs

Red prawn *salmorejo*

Regañá with iberian prey and pickle sauce

Ⓜ Anchovies in marriage (in olive oil and vinegar)

Starters

Ⓜ Cod brandade, green beans and potatoes

Ⓜ Pepper stuffed with oxtail

Honeyed *fideuá* of red shrimp, iberian jowl and barnacle seaweed

Main dishes

Tuna with *garnacha* red wine sauce

Ⓜ Boneless and crunchy roasted suckling pig

Desserts

Ⓜ Chocolate truffle

Ⓜ *Tocino de cielo* with coffee flavored chantilly

PVP: 43€

Wine pairing: 18€ per person (5 glasses)

(IVA, water and homemade bread are included)

This menu will only be served to the whole table

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DESSERTS: "CLASSIC NEVER DIES"

Chocolate truffles	6€
Sacher cake (the most popular chocolate cake in the world).....	6€
<i>Tocinillo de cielo</i> (egg yolk and sugar) with coffee flavoured chantilly.....	6€
Peach with dairy cream ice cream	6€
Cheesecake	6€
Our cheese selection	8€

All our desserts are homemade

SWEET WINES

Supurao Ojuel	5€
D.O.Ca. Rioja. Tempranillo&Garnacha pasificadas. Ecológico (10,5°)	
Ochoa	4,50€
D.O. Navarra. Moscatel de grano menudo (12,5°)	
Don P.X. Toro Albalá	4,50€
D.O. Montilla-Moriles Generoso. Doble encabezado (17°)	
Valverán 20 Manzanas	5€
D.O.P Sidra de Asturias Sidra de hielo. (9,5°)	
Barbeito Boal	5€
Madeira DOP Reserva 5 años. Medio dulce (18,8°)	

(IVA 10% INCLUDED)

TEA SELECTION

Traditional selection	2€
Blue tea (oolong).....	2€
Green tea.....	2€
Rooibos masala chai.....	2€
Red tea	2€

GIN-TONICS

Seagrams / Citrus peel	8€
Nordes / Lemon peel and glasswort	9€
Martin Miller's / Ginger and lime	9€
Tanqueray Ten / Lime peel	9€
Bulldog / Liquorice	9€
G'Vine Nouaison / Strawberry and cardamom	10€

(IVA 10% INCLUDED)