



- Salad of Rosa tomato from Barbastro 9,50**
(Arbequina extra virgin olive oil, Maldon sea salt flakes)
- Salad of goat cheese from Zamora 12,00**
(honey and balsamic sauce, cherry tomatoes, walnuts)
- Burrata from Burgos and Otelito tomatoes 12,50**
(rucola salad, green sprouts and toasted almonds)
- Salad of Paleta Ibérica of bellota 13,00**
(lamb's lettuce, pomegranate and cured cheese)
- Mussels escabeche from Rías Gallegas 11,50**
(with pickle and avocado vinaigrette)
- Artisanal morcilla from Burgos 11,50**
(with reduction of caramelized onions)
- Tataki of pork belly on slices of sweet potato 12,00**
(spicy peppers and "pico de gallo" sauce)
- Marinated Tuna loin with Sriracha sauce 13,00**
(marinated with Sake, Mirin and soy sauce)
- Cannelloni of duck foie 14,00**
(with Pedro Ximenez sauce)
- Spanish cheese board 8,50 (‡)/ 15,00**
(smoked goat cheese, blue sheep cheese and cured sheep milk cheese)
- Carpaccio of matured tenderloin 17,00**
(with rucola and grated cured sheep milk cheese)
- Yellow sea bass chili ceviche 18,00**
(sweet potato, coriander, fresh and toasted corn)
- Cockles from Rías Gallegas 22,00**
(natural cockles hand seafood)
- Jamón Ibérico of Bellota – D.O. Guijuelo 13,50 (‡) / 26,00**
(hand carved with grated tomato)
- Tacos of prawns and squids (3) 13,50**
(tortillas of nopal with prawns and squids on coconut and passion fruit)
- Tacos of stewed veal cheeks(3) 13,00**
(tortillas of corn and flower of Jamaica with stewed veal confit)
- Tacos of mushrooms (3) 12,50**
(tortillas of corn with salted zucchini, mushrooms and eggplant)
- Confit Duck drumsticks from Girona(4) 14,00**
(with Hoisin and orange sauce and radish sprouts)
- Atlantico cod loin confit 15,00**
(with rustic and spicy pumpkin cream)
- Duroc pork tenderloin with Toro wine sauce 15,50**
(with couscous of dried apricots and tomatoes and roasted zucchini)