



- Trio of artichokes flowers 15,00**  
*(with crispy ham, cured cheese and free-range egg)*
- Salad of Rosa tomato from Barbastro 11,00**  
*(Arbequina extra virgin olive oil, Maldon sea salt flakes)*
- Salad of goat cheese from Zamora 12,50**  
*(honey and balsamic sauce, cherry tomatoes, walnuts)*
- Burrata from Burgos and Otelito tomatoes 12,50**  
*(rucola salad, green sprouts and toasted almonds)*
- Tuna belly and Otelito tomatoes 14,50**  
*(with preserved tuna belly, red onions and green sprouts)*
- Salad of Paleta Ibérica of bellota 12,50**  
*(lamb's lettuce, pomegranate and orange)*
- Mussels escabeche from Rías Gallegas 12,50**  
*(with pickle and avocado vinaigrette)*
- Marinated Tuna loin with Sriracha sauce 13,50**  
*(marinated with Sake, Mirin and soy sauce)*
- Spanish cheese board 9,50 (1) / 18,00**  
*(smoked goat cheese, blue sheep cheese and cured sheep milk cheese)*
- Carpaccio of matured tenderloin 18,50**  
*(with rucola and grated cured sheep milk cheese)*
- Yellow sea bass chili ceviche 18,50**  
*(sweet potato, coriander, fresh and toasted corn)*
- Jamón Ibérico of Bellota – D.O. Guijuelo 13,50 (1) / 26,00**  
*(hand carved with grated tomato)*
- Tacos of stewed Iberian pork cheeks (3) 13,50**  
*(tortillas of corn and flower of Jamaica with stewed pork confit)*
- Confit Duck drumsticks from Girona(4) 14,50**  
*(with Hoisin and orange sauce and radish sprouts)*
- Oxtail stew with vegetable sauce 17,00**  
*(with beetroot and potatoes pure)*
- Atlantico cod loin confit 15,00**  
*(with potatoes, pumpkin and aji pepper)*