



RESTAURANT

- Anchovies 00 from Santoña 2,75/each**
(on extra virgin olive oil with grated tomatoes)
- Mussels escabeche from Rías Gallegas 12,50**
(with pickle and avocado vinaigrette)
- Salad of Rosa tomato from Barbastro 9,50**
(Arbequina extra virgin olive oil, Maldon sea salt flakes)
- Tuna belly on extra virgin olive oil 12,50**
(with Otelo tomatoes and red onions)
- Cockles from Rías Gallegas 23,00**
(hand seafood and Spinaler sauce)
- Stuffed squid 13,00**
(with blini and green sprouts)
- Salad of goat cheese from Zamora 13,00**
(honey and balsamic sauce, cherry tomatoes, walnuts)
- Marinated Tuna loin with Sriracha sauce 14,50**
(marinated with Sake, Mirin and soy sauce)
- Yellow chili ceviche 17,00**
(sea bass, sweet potato, coriander, fresh and toasted corn)
- Tataki of pork belly on slices of sweet potato 12,50**
(spicy peppers and "pico de gallo" sauce)
- Burrata Burgos and cherry tomatoes confit 13,00**
(rucola salad, green sprouts and toasted almonds)
- Spanish cheese board 8,50 (‡) / 15,00**
(smoked goat cheese, blue sheep cheese and cured sheep milk cheese with fig compote, nuts and rustic crunchy bread)
- Jamón Ibérico of Bellota - D.O. Guijuelo 14,50 (‡) / 27,00**
(hand carved with grated tomato)
- Carpaccio of matured tenderloin 17,00**
(with rucola and grated cured sheep milk cheese)
- Tacos of stewed veal cheeks(3) 13,50**
(corn tortillas of flower of Jamaica and shredded veal cheeks cooked on red wine)
- Confit Duck drumsticks from Girona(4) 14,50**
(with Hoisin and orange sauce and radish sprouts)
- Duroc pork tenderloin with Toro wine sauce 16,00**
(with couscous of dried apricots and tomatoes and roasted zucchini)

bread and appetizer 1,80 € p.p.
bread w/gluten and appetizer 2,20 € p.p.

10% IVA included