



RESTAURANT

- Anchovies 00 from Santoña 2,50/each**
(on extra virgin olive oil with grated tomatoes)
- Mussels escabeche from Rías Gallegas 10,50**
(with pickle and avocado vinaigrette)
- Salad of Rosa tomato from Barbastro 7,50**
(Arbequina extra virgin olive oil, Maldon sea salt flakes)
- Tuna belly on extra virgin olive oil 10,50**
(with Otelo tomatoes and red onions)
- Cockles from Rías Gallegas 19,00**
(hand seafood and Spinaler sauce)
- Stuffed squid 11,00**
(with blini and green sprouts)
- Salad of goat cheese from Zamora 12,00**
(honey and balsamic sauce, cherry tomatoes, walnuts)
- Marinated Tuna loin with Sriracha sauce 12,00**
(marinated with Sake, Mirin and soy sauce)
- Cod "Esqueixada" with slices of black garlic 11,00**
(shredded cod with red onions, peppers, olives, vinegar and olive oil)
- Tataki of pork belly on slices of sweet potato 9,50**
(spicy peppers and "pico de gallo" sauce)
- Burrata Burgos and cherry tomatoes confit 12,00**
(rucola salad, green sprouts and toasted almonds)
- Spanish cheese board 7,00 (‡) / 12,00**
(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 13,00 (‡) / 24,00**
(hand carved with grated tomato)
- Carpaccio of matured tenderloin 15,00**
(with rucola and grated cured sheep milk cheese)
- Tacos of stewed veal cheeks(3) 12,00**
(corn tortillas of flower of Jamaica and shredded veal cheeks cooked on red wine)
- Confit Duck drumsticks from Girona(4) 11,50**
(with Hoisin and orange sauce and radish sprouts)
- Duroc pork tenderloin with Toro wine sauce 13,50**
(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