



MENU RESTAURANT

STARTERS & TO SHARE

Goat cheese salad 11.50€

Honey and mustard sauce, walnuts, crunchy onions

Salad of preserved white tuna belly 12.00€

Kumato tomatoes and red onions

Tomato Rosa and creamy burrata 12.50€

Dressing of black olives, vinegar and olive oil

Galicia Mussels on Marinera Vinaigrette 12.50€

Yellow and red peppers, red onions, coriander

Macerated seared tuna 13.00€

Mayonnaise with sesame and soya sauce

Assortment of Ibericos of bellota 15.00€

Chorizo, Salchichón and Loin from Guijuelo

Spanish cheese board (150gr) 12.00€

Artisanal fig compote and crunchy bread

Jamón Ibérico of bellota (50gr) 13.00€

Knife cut ham of Iberian pig from Guijuelo

(100gr) 24.00€

MAIN DISHES

Tacos of stewed veal cheek (3) 10.50€

Corn Tortillas w/ flower of Jamaica and caramelized onions

Iberian pork cheek cooked at low temperature 14.00€

Red wine sauce and creamy potatoes

Duck leg confit from Girona 14.00€

Puree of celery root and orange sauce

Cod loin cooked at low temperature 16.50€

Rustic tomato sauce and garlic olive oil parsley

bread y appetizer 1,60€ p.p.

10% IVA Included

gluten free bread and appetizers 2,20€ p.p.