



- 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 Otelo 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)*
- Sachets filled w/ cecina and manchego cheese 8,50**  
*(with bittersweet sauce)*
- 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 (‡) / 16,00**  
*(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)*
- 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)*
- Tender pork loin with vegetable sauce 14,50**  
*(with beetroot and potatoes pure)*
- Atlantico cod loin confit 15,00**  
*(with potatoes, pumpkin and aji pepper)*