

Tapas (meant for sharing)

COCO CEVICHE

Fresh Catch of the day marinated in citrus, tomatoes, shallots, guindilla pepper, batata, coco-safron caldo, flatbread crisps / 24

LOBSTER LETTUCE CUPS

Caribbean Lobster, cucumber, avocado, shallots, sliced shishito, smoked paprika dust, Bibb lettuce, spicy saffron aioli / 32

TUNA DE POKÉ

Tuna poké style, avocado, cucumber, mango, garrofón white beans, bomba rice, spicy saffron aioli / 28

COSTA BRAVA HUMMUS

Toasted garrofón white bean hummus, smoked paprika dust, vegetable crudités, flatbread / 16

SHISHITO DE PADRÓN

Braised shishito peppers, crumbled Cabrales cheese, crushed walnuts / 18

LANGOUSTINES DE ESPAÑA

Langoustines, garlic, guindilla pepper, local herbs, saffron bomba rice, limón caldo / 28

MUSSELS DEL MAR

Mussels, garlic, shallots, white wine broth, local herbs, flatbread / 24

LE ENSALADA

Arugula, shallots, watermelon, crumbled Cabrales cheese, crushed walnuts, saffron-basil vinaigrette / 18
+ Tiger Prawns / 16

Pizzettes (12" house-made thin crust)

QUESO (cheese)

Manchego, Mahón and mozzarella cheese, salsa de tomate, basil / 22 + Iberico ham / 8

CARNE (meat)

Iberico Ham, Lomo Iberico, Chorizo, Mahón and mozzarella cheese, guindilla peppers, salsa de tomate, basil / 34 + fried egg / 4

FORMENTARA

Cauliflower, garlic, olive oil, crushed walnuts, Mahón and mozzarella cheese, crema blanca, truffle arugula / 28

LA PALMA

Tiger Prawns, Chorizo, Cabrales and mozzarella cheese, salsa de tomate, arugula / 32

IBIZA

Caribbean Lobster, Manchego and mozzarella cheese, cremablancas, diced shishito, truffle arugula / 48
+ fried egg / 4 + shaved black truffle / 28
+ caviar / 50

MALLORCA

Manchego, Mahón and mozzarella cheese, crema blanca, black truffle, basil / 36
+ fried egg / 4 + caviar / 50

GLUTEN FREE DOUGH +6

SUBSTITUTE VEGAN "CHEESE" +8

Paellas (after 5pm)

THE BASE

White wine, garlic, shallots, garrofón white beans, guindilla peppers, saffron, Bomba rice
Individual / 28

With Chorizo, Mussels, Langoustines, and Fresh Catch of the day
Individual / 42 Family-Style / 126 (serves 4)

UPGRADES

+ 1/2lb Caribbean Lobster Tail / 32 + 1/4oz Shaved black truffle / 28

Un Pequeño Postre (a little dessert)

Individual / 12 Family-style / 32 (serves 3-4)

CREMA CATALANA

Traditional Spanish limón custard

SORBET DE FRUTA

Strawberry citrus,
Passion fruit

ARROZ CON LECHE

Bomba rice soaked in coconut milk and agave, cinnamon dust, diced mango

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions