

1.Fish	4.Egg	7.Crustacean	10.Celery
2.Lactose	5.Sulphites	8.Soy	11.Sesame
3.Gluten	6.Mollusks	9.Mustard	12.Nuts

To start

Anchovy and white anchovy gilda 1-5	3.00
Artichoke flower, Iberian acorn-fed pork jowl and egg yolk 4	6.90
Our russian salad 1-4	7.50
Cantabrian anchovy toast on regañá crispbread, with smoked butter, sun-dried tomato and olive 1-2-3	3.20
Oxtail croquette 2-3-4	3.90
Shrimp fritter 1-3-7	3.90
Iberian ham platter 2-12	24.00
Payoyo cheese board, quince paste and nuts 2-12	18.00
Red prawn (boiled, fried or grilled) 3-7	16.90
Beef steak tartare, mustard dressing, free-range egg yolk and regañás 3-4-9	19.00
Our-style octopus salpicón, with olive mayonnaise 4-6	17.90
Coquinas clams with garlic 3-5-6-8	18.50
Eggs with bluefin tuna tartare 1-4-8-11	21.90

Salads and Cold Dishes

Traditional salmorejo, Iberian ham, egg and croutons 3-4	7.50
Marinated Iberian pork shoulder carpaccio, pickles and Parmesan 2	15.50
Dressed garden tomato, spring onion and olives 1-5-8	12.50
Traditional Caesar salad with Andalusian pork crackling and Parmesan 1-2-3-4	12.90
Burrata salad with tomato carpaccio, red sun-dried tomato pesto and rocket 2-12	13.90
Homemade confit bluefin tuna belly salad, caramelized peppers and pickled vinaigrette 1	18.90

Rice Dishes

(For 2 people, price per person)

Creamy mushroom rice with 100% Iberian pork loin. Individual portion 2	19.50
Black cuttlefish fideuà with Andalusian-style squid and alioli 1-3-6-7	18.50
Señorito rice (cuttlefish, prawn, monkfish and langoustine) 1-6-7	19.00
Red prawn rice 1-6-7	19.50

Crispy Dishes

Iberian ham croquettes. 6 pcs. 2-3-4	9.90
Fried cuttlefish 3-6	12.00
Fried anchovies with adobo mayonnaise 1-3-4	12.00
Fried squid with soy and lime mayonnaise 3-4-6-8	13.90
Fried artichoke with romesco and roasted garlic mayonnaise 3-4-12	11.90
Cod fritters with olive mayonnaise and lemon zest 1-3-4	14.50
Pork crackling with adobo mayonnaise 4	9.90

Fish

Grilled octopus with paprika parmentier and its dressing 2-6	22.50
Bluefin tuna tataki with avocado, sweet potato purée and its sauce 1-8-11	19.90
Wild sea bass grilled, with mashed potato, sautéed vegetables and Bilbao-style dressing 1	24.90
Grilled squid with garlic-chilli dressing and chopped garlic parsley 6	18.90

Meats

Organic chicken thigh, sautéed vegetables and its sauce 5-8-11	15.50
Grilled 100% Iberian pork secreto, mashed potato and fresh herb chimichurri 2-5-8	19.00
Iberian pork cheek braised in sherry wine, with purée and fried peppers 2-5	19.50
Grilled beef sirloin steak with fries and peppers garnish 5	32.00

Desserts

Mascarpone flan with whipped cream 2-4	5.50
Chocolate truffles 2-4	5.50
Baked cheesecake with red berry compote 2-3-4	6.90
Lemon millefeuille with fresh fruit 2-3-4	7.50
Bread with chocolate, olive oil and Maldon salt 2-3	6.50