

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

STARTERS

CONFIT ARTICHOKE FLOWER WITH FREE-RANGE EGG YOLK, ROMESCO SAUCE AND IBERIAN PORK JOWL VEIL / 7.80€ 2-3-4-5-12

00 CANTABRIAN ANCHOVY ON REGAÑÁ CRISPBREAD WITH SMOKED BUTTER / 3.20€ 1-2-3-8

TABURETE POTATO SALAD TOPPED WITH CRISPY GLASS SHRIMP AND SHRIMP MAYONNAISE / 8.50€ 1-2-3-4-5-6-7-8-12

GARLIC BABY SQUID / 18.80€ 2-3-6-8

GRILLED RED PRAWN (150 GR.) / 16.50€ 2-6-7

MEAT CANNELLONI WITH BOLETUS BÉCHAMEL, PARMESAN CREAM AND SAUTÉED MUSHROOMS / 16.80€ 2-3-4-5-8

BROKEN EGGS WITH WILD BLUEFIN TUNA TARTARE (GADIRA) AND FRENCH FRIES / 19.30€ 1-3-4-5-8-11

100% IBERIAN ACORN-FED HAM, HAND-CARVED / 24.80€

SELECTION OF IBERIAN CURED MEATS: IBERIAN SALCHICHÓN, ACORN-FED LOIN, IBERIAN HAM AND CURED CHEESE / 29.90€ 2

CHEESE BOARD SERVED WITH QUINCE PASTE AND NUTS / 16.50€ 2-3-12

GREEN DELIGHTS

BABY BROAD BEANS WITH WILD ASPARAGUS, SMOKED SARDINE LOIN AND FRESH GRAPES / 10.50€ 1-5-12

BURRATA SALAD WITH FLAME-GRILLED AUBERGINE, RED PESTO AND HONEY MUSTARD DRESSING / 13.80€ 2-3-5-8-9-12

SEASONAL TOMATO SALAD WITH FRESH LETTUCE AND SPRING ONION VINAIGRETTE / 14.50€ 5

TRADITIONAL SALMOREJO WITH MARINATED ANCHOVY, IBERIAN HAM AND EGG / 10.50€ 1-3-4

CRISPY BITES

SHRIMP FRITTER (1 PC.) / 3.50€ 3-7

SQUID STRIPS WITH JAPANESE MAYONNAISE AND LEMON ZEST / 13.50€ 3-4-8

TABURETE-STYLE PATATAS BRAVAS / 7.00€ 3-5-8

IBERIAN HAM CROQUETTES (5 PCS.) / 9.50€ 2-3-4

GARLIC SHRIMP CROQUETTES (5 PCS.) / 8.80€ 2-3-4-7

RICE DISHES

CREAMY RICE WITH IBERIAN PORK TENDERLOIN / 21.00€ 2-3-4-5-10

CREAMY RICE WITH BOLETUS MUSHROOMS, ARTICHOKE AND SHIITAKE MUSHROOMS / 18.50€ 1-2-3-4-8-10-12

CREAMY RICE WITH CUTTLEFISH AND RED PRAWNS / 21.00€ 1-2-3-4-5-6-10-12

FISH

BLUEFIN TUNA TATAKI WITH AVOCADO CREAM, SWEET POTATO PURÉE AND CHALACA SAUCE / 19.80€ 1-2-3-5-7-8-11

GRILLED OCTOPUS WITH SMOKED PAPRIKA POTATO PARMENTIER AND ITS DRESSING / 22.00€ 1-2-3-5-6-7-8-11

BUTTERFLIED SEA BASS WITH GREEN GARLIC DRESSING AND SEASONAL VEGETABLES / 22.50€ 1-3-8-5-6

FRIED SALMONETE WITH WRINKLED POTATOES AND A SELECTION OF CANARIAN MOJOS / 18.80€ 1-3-5

MEATS

GLAZED AND SLOW-ROASTED DUROC PORK RIBS WITH FRESH COLESLAW SALAD / 17.50€ 2-3-5-6-8-11

IBERIAN PORK CHEEK BRAISED IN RED WINE, SERVED WITH POTATO PARMENTIER AND VEGETABLES / 19.80€ 2-5

100% IBERIAN PORK SHOULDER GRILLED OVER EMBERS WITH SAUTÉED POTATOES AND CONFIT PIQUILLO PEPPERS / 21.50€ 2-5

18-HOUR SLOW-COOKED BEEF RIBS WITH FRENCH FRIES AND PADRÓN PEPPERS / 23.90€ 3-5-8

DRY-AGED GRILLED BEEF STRIPLOIN WITH POTATOES AND PEPPERS / 39.90€ 3

DESSERTS

CHOCOLATE TRUFFLES / 5.50€ 2-4

MASCARPONE FLAN WITH WHIPPED CREAM / 5.90€ 2-4

ORANGE AND ORANGE BLOSSOM CREAM MILLEFEUILLE WITH FRESH FRUIT AND VANILLA ICE CREAM / 7.70€ 2-3-4

FRENCH TOAST WITH ALBA DUKE CREAM / 7.00€ 2-3-4-5

BASQUE BURNT CHEESECAKE WITH RED BERRY COMPOTE / 7.50€ 2-3-4

ASSORTED ICE CREAMS / 5.00€ 2