



## APPETIZERS

	1/2 Portion	Portion
Creamy Beef Croquettes (Unit).....		3€
Burrata with Tomato Confit, Black Olive and Basil.....		10€
Natural Oyster(Unit).....		4,5€
Oyster with Apple and Oil Caviar(Unit).....		5€
Iberian Bellota Ham with Tomato and Toasts.....	16,50€	22,50€
Grilled Razor Clams with Kimchee Mayonnaise.....		14€

## STARTERS

Andalusian Salmorejo with air of Caramelized Honey.....	12€
Andalusian Squid with Citrus Alioli.....	16€
Salmon Tartar with Apple and Fennel.....	15€
Coca Escalivada with Caramelized Foie.....	12€
Caesar Salad.....	12€

## FISH

Grilled Sea Bass with Aubergine Purée, Kale & Mediterranean Herboil.....	28€
Grilled Turbot, Textured Celeriac and Chervil with Smoked Rice Sauce.....	23€
Fried Sole / Red Mullet with Special Hollandaise.....	24€
Fried Lobster with Potatoes, Eggs and Spring Garlic- Minimum 2 pax.....	60€
Steamed hake with court bouillon sauce, vegetable brunoise, parsley air and fried sea lettuce.....	26€

## MEAT

Sirloin Steak Tartare with Green Mustard Butteron Puff Pastry.....	18€
Grilled Matured Cow Steak & a Cane Bone, Truffled Potato and Marrow....	45€
Low Temperature Suckling Pig Shoulder in Pork Sauce and Roasted Potato with Mediterranean Herbs.....	28€
Beef Steak Matured on the Grill Accompanied by Spicy Fries.....	25€

## DESSERTS

Chef's Specialty Cheesecake.....	7€
Chocolate brownie with caramel ice cream.....	7€
Special Catalan Cream.....	7€

If you are allergic or intolerant to any food, please inform our waiter – Bread and Butter 1,90€ - IVA 10% included.