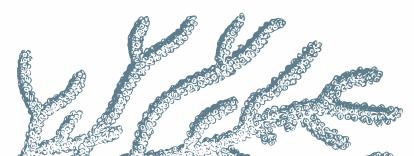


## All our dishes are designed to be shared between 2-4 people.

ANCHOVY AND ANCHOVIES WITH OLIVE CREAM AND PICKLED ONIONS	3€
CARPACCIO OF CARABINERO, WITH FLYING FISH ROE AND JUICE FROM ITS HEADS	20€
CARPACCIO OF MATURED BEEF WITH OLIVE BRUSCHETTA AND CREAMY CHEESE	16€
TUNA TARTAR WITH WAKAME SALAD AND NORI TEMPURA SEAWEED	15€
THREE CROQUETTES: BABY SQUID, CUTLET AND IDIAZABAL CHEESE	6€
RED SHRIMP, ARTICHOKE, SNOW PEAS, SEAFOOD AND KIMCHI SAUCE	17€
LANGOUSTINES WITH GARLIC	15€
BETRIPS CLAMS	10€
ANDALUSIAN-STYLE SQUID WITH ITS OWN INK AIOLI	12€
BRAISED VINAISE WITH PICKLED SAUCE AND LAPSANG SOUCHONG BEAN (4 pieces)	10€
GRILLED OCTOPUS LEG WITH CELERIAC CREAM, PAPRIKA AND BASIL OIL (300 gr)	29€

KING CRAB LEG WITH PONZU SAUCE (125 gr)

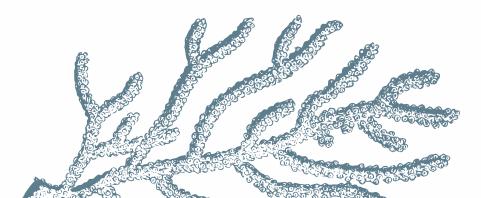


18€



LOBSTER WITH POTATOES, FREE-RANGE EGGS AND TENDER GARLIC	28€
OUR CAESAR SALAD WITH LETTUCE HEARTS AND CHIPOTLE OIL	6€
TOMATO SALAD WITH SALTED TUNA AND SWEET GUINDILLAS	9€
QUINOA SALAD WITH PRAWNS AND FRIED RICE PAPER	8€
FRIED SEA BASS WITH ITS FISHBONE, CITRUS CREAM, RATATOUILLE AND GREEN SPROUTS	23€
BLUEFIN TUNA WITH ONION	25€
GRILLED TURBOT WITH ROASTED TOMATO BRANCH	24€
OUR STEAK TARTAR	16€
BEEF SIRLOIN STEAK WITH POTATOES AND PADRON PEPPERS	18€

47 DAY RIPENED BEEF STEAK WITH POTATOES AND PADRON PEPPERS (600 GR approx.)  $40 \in$ 





MINI PORTUGUESE CAKE WITH CURRANTS, GRAPES AND QUINCE JELLY	7€
YUZU-MARACUYA SORBET WITH COCONUT AND STRAWBERRY FOAM	7€
MOJITO SORBET WITH MINT AND CHOCOLATE FOAM	7€
APPLE PIE WITH VANILLA ICE CREAM	9€
CHOCOADICTED	7€
CHEESECAKE MOUSSE WITH STEWED STRAWBERRIES AND RASPBERRY ICE CREAM	7€

(Service 1.5 € per person)

\*All our dishes may contain some ALLERGENS among their ingredients. (Reglamento RU 1169/2011)

\*This establishment guarantees that fishery products for raw consumption have been frozen at temperatures below -20°C for at least 24 hours.

\*In accordance with the General Law 44/2.006 of 29th December, all prices shown in this Charter are inclusive of 10 % VAT.

