



Smoked Sardine – Financier – Piquillo Peppers 9.

Piquillo pepper financier with mascarpone cheese and smoked sardine.

Anchovy 00 – Brioche – Lime 12.

Homemade brioche with tomato, smoked butter, 00 anchovy and lime zest.

Snow Peas – Greens – Vinaigrette 14.

Grilled vegetables with greens, orange and traditional vinaigrette.

Carrots – Yogurt – Dukkah 14.

Flame-grilled carrots glazed with spiced butter and plant-based yogurt seasoned with yondu and dukkah.

Churro – Shrimp – Aioli 14.

Shrimp-based churro served with fried shrimp and parsley aioli.

Cured Beef Tongue – Escarole – Pumpkin Seeds 14.

Carpaccio of cured beef tongue with escarole and candied pumpkin seeds.

Pork Cheeks – Coconut – Demiglace 14.

Pork cheek stew wrapped in fritter dough, topped with demi-glace and coconut sauce.

Sobrassada – Eggs – Comté Cheese 15.

Loose-style omelette with piparras peppers, 24-month aged Comté cheese and sobrassada.

Picanha – Iberian Pork Jowl – Green Curry 16.

Skewer of picanha and Iberian pork jowl with spring onion and green curry.

Brioche – Crab – Kimchi 16.

Sweet potato brioche with soft-shell crab, kimchi dressing and Creole salad.



Pastrami – Pretzel – Brisket Cream 18.

Pastrami sandwich made from picanha with rocket and pickles.

Rice – Saffron – Cuttlefish 21.

Creamy shrimp rice with saffron and cuttlefish.

Turbot – Pil pil – Garlic 24.

Grilled turbot with pil-pil sauce and fried garlic.

Steak Tartare – Spiced Mustard – Crackers 23.

Hand-cut beef tenderloin with traditional seasoning, served with mustard and mascarpone cheese.

Iberian Pork – Demiglace – Charcoal 24.

Grilled Iberian pork with demiglace and greens.

French fries +6 Green salad +6 Roasted vegetables +8

DESSERTS

Mango – Meringue – Pink Pepper 9.

Mango ice cream, diplomat cream and pink pepper meringue crisp.

Ladyfingers – Coffee – Mascarpone 9.

Coffee-soaked ladyfingers with mascarpone cream.

Idiazábal Cheese – Sablé – Cream Cheese 9.

Smoked Idiazábal cheesecake with sablé crust.

Please consult our staff regarding any allergies or intolerances so we can provide adapted versions of our dishes.