

# OUR MENU

### **STARTERS**

Joselito ham 100% Ibérico de bellota\* (80gr) 28€ \*From acorn-fed black-footed Spanish Iberian pigs Pink tomato, burrata cheese and lyophilized pesto 24€ Raf tomato, salted fish and pickles 25€ Anchovies 00, pickled Vasque chilli peppers and oil beads 10€ Cold potato salad of tuna belly, artichokes and pickles 20€ Cod fritters and black garlic mayonnaise (6 pcs) 18€ Squid croquettes and chive cream (6 pcs) 18€ Cured meat croquettes from León (designation of origin) (6 pcs) 18€ Balearic fried fish and pickled Vasque chilli peppers 28€ Pan-fried octopus and potato souffle with garlic and oil dressing 27€ Cuttlefish, barbadillo vinaigrette and black angel hair noodles 22€ Grilled squid with light romescu sauce and parsley oil 24€ Morels stuffed with braised oxtail and foie cream 26€ Foie filled ravioli coated in truffle cream 26€

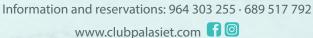
## FISH

Croaker fish, vegetables and plankton mayonnaise 25€ Cod with pork trotters and chickpeas 25€ Sea bass, fake black risotto, ham and pine nuts 26,50€ Roasted turbot, spinach and "Torta del Casar" cheese 27€ Red tuna belly, beans and spring garlic 28€

## MEAT

Iberian pork fan-cut blade, parsnip and sweet potato 26€ Galician Blonde Sirloin with potato and egg 28€ Grilled Galician beef steak with pickled Vasque chilli peppers and potatoes 31€ Baby goat's blade cut 31€ Black piglet's blade cut 29€

Information on the allergenic composition of the dishes is available at this establishment





# RICE DISHES

#### **ONLY AT LUNCHTIME**

Paella from Castellón 22€ Cuttlefish, garlic scapes and artichoke rice 23€ Monkfish and shrimp shelled seafood rice 26€ Lobster rice 28€ Scarlet shrimp rice with mange-tout peas 34€ Fideuà of iberian pork fan-cut blade and boletus 23€ Monkfish and shrimp shelled seafood Fideuà 26€ Lobster fideuà 29€

Rice dishes for a minimum of 2 people and only one type of rice per reservation It is recommended to book a table for better service. *In times of great affluence it is possible that we can only make pre-ordered rice dishes.* 

#### **DESSERTS**

Catalan crème brûlée with sheep's milk 7€ Chocolate brownie 7€ Cheesecake 8€ Brioche French toast with ice cream 9€ Churros with chocolate and vanilla ice cream 8€ Assortment of seasonal fruits 7€

Information on the allergenic composition of the dishes is available at this establishment

