



MENU

BAR

Olives with anchovies	4
Pecorino Pepato · truffle honey	6
Artichokes · olive oil	7
Portuguese canned fish "Jose Gourmet" (bio)	13.5
Spicy mackerel · balsamic onions	
Sardines tomato · balsamic onions	

SNACKS

Focaccia · grissini · seasonal butter · aioli	6.5
Croquetas de la Casa · grape mustard · aioli	14
Fritura mista – prawn · squid · cod · aioli	14
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter – selection of 5 cheeses	15

OYSTERBAR

Mojito granita

Oysters "Fines de Claire" ½ dozen	25
Oysters "of the season" ½ dozen	daily price

Can also be ordered by piece

DESSERT

Chocolate ganache · white chocolate · hibiscus	9
Crème brûlée · passionfruit · creme fraiche cream	9
Coffee-tea (several) with chocolates "Cacao"	8.5

GOURMET TAPAS

PESCE

Scallop ceviche · 3 kinds of chilli · avocado oil	13
Razor clams-mussels · tarragon cream · Pernod	14
Octopus · black garlic cream · potato terrine	16

CARNE

Terrine · beef cheek · truffle brioche	15
Poussin filet · Iberico chorizo · pimientos de padrón	16
Lamb fillet · green peas cream · garlic confit gravy	18

VEGA

Greek zucchini balls · feta-dill · mint curd	13
White asparagus · egg salad · Hollandaise sauce	14
Orzo "pasta" · green asparagus · Taleggio foam	15

MIBRASA LOVERS

Wild prawns 5 pieces. · black lemon aioli	25
Côte de Beouf (450gr.) · wild mushrooms · truffle jus	52

All our tapas dishes are fresh and homemade and are prepared in our Spanish charcoal oven, the Mibrasa. If you have allergies or dietary requirements, please let us know.