



MENU

SNACKS

Olives- Bella Cerignola & Kalamata	5.5
Focaccia · grissini · seasonal butter · aioli	6.5
Croquetas de la Casa · grape mustard · aioli	10
Fritura Mista - prawn · codfish · squid	12.5
Portuguese canned fish 'Jose Gourmet' (bio)	13.5
Spicy Mackerel or Sardines tomato · piccalilly	
Iberico Paleta de Cebo (50gr.)	10
Cheese platter - selection of 5 cheeses	14.5

OYSTERBAR

Raspberry & seasonal vinaigrette

Oysters 'Fines de Claire' ½ dozen	22
Oysters 'of the season' ½ dozen	daily price

Can also be ordered by piece

DESSERT

White chocolate panna cotta · coco · hibiscus	8.5
Dark ganache · strawberries · prosecco ice cream	8.5
Coffee-tea (several) with chocolates "Cacao"	8.5

GOURMET TAPAS

PESCE

Scallop tiradito · mango · pink pepper	13
Razor clams-mussels · tarragon cream · Pernod	13.5
Squid · pork belly · chorizo foam	15
Halibut · crayfish · parsley Hollandaise	15

CARNE

Veal tartar · tomato powder · Parmesan foam	13
Poussin fillet · truffle salami · Iberico sauce	14
Duck breast · empanda · balsamico-fennel gravy	15

VEGA

Greek zucchini balls · feta-dill · mint curd	12.5
Watermelon · Ouzo · pomegranate syrup	13
Orzo · cauliflower · radicchio · Taleggio	15

MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Short-rib 'Irish Angus' · chipotle bbq sauce	26

All our products and 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.