



MENU

SNACKS

Olives - Cerignola · Kalamata · Siciliana dolce	5.5
Focaccia · grissini · seasonal butter · aioli	6.5
Croquetas de la Casa · grape mustard · aioli	10
Fritura mista – prawn · squid · cod · aioli	13
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	15

OYSTERBAR

Watermelon 'Bloody Mary' granita

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

Can also be ordered by piece

DESSERT

Coconut tiramisu · pineapple-chili · rum	8.5
Crème caramel · basil · lime curd · pistachio	8.5
Coffee-tea (several) with chocolates "Cacao"	8.5

GOURMET TAPAS

PESCE

Mackerel · verbena cream · hibiscus gel	13
Razor clams-mussels · tarragon cream · Pernod	13.5
Risotto · mussels · crispy chicken · Iberico foam	14
Romesco di pesce · squid · gurnard	15

CARNE

Entrecôte carpaccio · balsamic · smokey cream	13
Pork neck · chorizo · confit garlic gravy	14
Quail · corn cream · Marsala gravy	15

VEGA

Greek zucchini balls · feta-dill · mint curd	12.5
Mango ceviche · avocado · Jalapeño crème	13
Melanzane alle Parmigiano · scamorza · basil	15

MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Côte de Boeuf (double Dutch) 600gr · sherry gravy	55 2p

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.