



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

Semifreddo almond · peach · caramel	8.5
Pavlova · Dutch strawberries · mascarpone	8.5
Coffee-tea (several) with chocolates "Cacao"	8.5

GOURMET TAPAS

PESCE

Langoustine · buratta · black rice crisp	13
Razor clams-mussels · tarragon cream · Pernod	13.5
Plaice filet · broad beans · saffron foam	15
Romesco di pesce · prawn · squid · haddock	15

CARNE

Veal tartar · beetroot · Parmesan foam	13
Rabbit · escargots · wild garlic-butter sauce	14
Pork cheek · chorizo · Morita pepper gravy	15

VEGA

Greek zucchini balls · feta-dill · mint curd	12.5
Gazpacho strawberry · white aparagus · verbena	13
Tubetti · green asparagus · walnut · Gorgonzola	15

MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Picanha 'Black Angus' 200gr. · horseradish foam	25

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.