



## MENU

### SNACKS

Olives- Bella Cerignola & Kalamata	5.5
Focaccia · grissini · seasonal butter · aioli	6.5
Croquettas 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	
Cheese platter - selection of 5 cheeses	14.5
Charcuterie - selection of meats	16.5

### OYSTERBAR

#### Raspberry & jalapeño vinaigrette

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

Can also be ordered by piece

### DESSERT

Pear · gorgonzola custard · walnut crumble	8.5
Chocolate marquise · figs · Frangelico sabayon	8.5
Coffee-tea (several) with chocolates "Cacao"	8.5

### GOURMET TAPAS

#### PESCE

Swordfish tonnato · tuna cream · Waldorf salad	12.5
Zealand cockles-mussels · tarragon cream · Pernod	13
Squid · risotto nero · bell pepper ketchup	15
Sea bream fillet · green cabbage-leek · saffron sauce	15

#### CARNE

Crispy chicken · green harissa · Ras el hanout sauce	13
Pork belly · pumpkin-truffle cream · Porcini gravy	14
Pheasant · rillettes · sage · cognac sauce	17

#### VEGA

Smoked shiitake · parsley-lemon aioli	12.5
Frittata · pumpkin chutney · shiitake ketchup	12.5
Cannelloni · sweet potato · Parmesan foam	15

---

### MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Beef cheek 'Scottish Angus' · foie gras cream	25
Rib-eye 'Canadian Black Angus' 200gr. · Beurre noisette Hollandaise sauce	30

\*All dishes are served with seasonal vegetables

---

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.