



## MENU

### BAR

Artichokes with olive oil	6.5
Focaccia · grissini · seasonal butter · aioli	6.5
Peppers stuffed with feta	8.5

### SNACKS

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 · balsamic onions	
Sardines tomato · balsamic onions	
Jamon Iberico, Campo de Cebo (50gr.)	10
Cheese platter – selection of 5 cheeses	15

### OYSTERBAR

#### Gin & Tonic 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
Moulloux au chocolat · Amarena cherry mousse	8.5
Coffee-tea (several) with chocolates "Cacao"	8.5

### GOURMET TAPAS

#### PESCE

Salmon 'mi cuit' · trout eggs · sea buckthorn berry	13
Razor clams-mussels · tarragon cream · Pernod	14
Risotto · mussels · crispy chicken · Iberico foam	15
Red mullet · spinach · saffron-cockles foam	15

#### CARNE

Duckliver terrine · truffle brioche · quince	15
Rouleau · rabbit · serrano ham · parsley root	15
Venison stew · cavolo nero · venison gravy	16

#### VEGA

Greek zucchini balls · feta-dill · mint curd	13
Wild mushrooms · fried herb egg · Porcini sauce	14
Melanzane alla Parmigiano · scamorza · basil	15

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### MIBRASA LOVERS

Wild prawns 5 p. · jalapeño-lemongrass aioli	25
Cote de Beouf (Double Dutch) 600gr. · sherry gravy	56 2p
Dutch hareback · truffle beetroot · chocolate gravy	58 2p

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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.