



FOR THE ADVENTUROUS (dishes to share and discover)

Tacos de cochinita pibil 11€

Aioli mayonnaise, pico de gallo and pickled onions

Oxtail Brioche 4,5€

Kimchi mayonnaise, red onion and herbs

Fajita de Carpaccio 15€

Tartufata mayonnaise, parmesan, rocket and roe

Homemade croquettes 1,8€/unit.

(Ham or of the week)

Torta de Inés Rosales 10€

Smoked salmon, rocket, avocado aioli, dill and roe

Egg at low temperature 13,5€

Kokotxa, marrow, Robuchon mashed potato, roe and cod crackling

Artichokes 13€

Sweet potato puree, crispy ham and black olive

Seasonal Vegetable Wok 12€

Mini corn, cherry, snow peas, courgette, Chinese cabbage, baby carrot, tofu... with soy and ginger juice sesame oil

Hoisin sea bass 11€

Sea bass, Chinese onion and hoisin sauce

Scallop Margarita 12€

Scallop, cockle, mango, sea bass, red onion, coriander, margarita and corn

Stewed octopus 19€

Stewed octopus, wrinkled potato and green mojo sauce

Green Curry Mussel 13€

Bouchot mussels with homemade green curry

Tomato and sardine salad 13€

Tomato, smoked sardine, beetroot and strawberries

Salmon Salad 13€

Diced salmon, orange, pomegranate, cherry, dill cream cheese and chives

Mellow rice 16,50€

Lobster, pig's trotters and green sprouts

Confit Tostón 15€

With passion fruit, rocket and orange

Iberian Cheek 14€

Mole, mashed cassava and Mexican salad

Duck Magret 15 €

Pak choi and tomato chutney

Oxtail 16€

Rice roll, flowers and sprouts, egg yolk, sesame oil and Shitake jam

Bread, aperitif and service 1,50€ per person

We modify the dish according to your dietary needs.

The fish products served comply with anisakis prevention regulations.

Allergen information available. All our prices include V.A.T.



FOR THE DETERMINED (who enjoy themselves alone)

Hamburgers 15€

(gluten-free bread optional)

Brioche bread, crispy onion, cabbage leaf, tomato slice, sweet and sour gherkin, mayo sauce, sriracha, soya and rustic potatoes

Sirloin steak 28€

Sirloin steak with demi-glace and sautéed potatoes

Codfish 16€

Cod 65°, pea puree, ponzu sauce and snow peas

Grilled sea bass 18€

With green curry, basmati rice, sautéed vegetables

Turbot 25€

Bilbao style with vegetables

Sole 22€

With Iberian sauce, rocket and snow peas

Pappardelle Tartufata 15 €

Tartufo, cream, parmesan and rocket

Gnocchi with Idiazábal 15 €

Idiazabal cheese cream, Japanese mushroom mix, pumpkin and curry

Pizza - Have it your way 14€

Choose from: salami, egg, york ham, serrano ham, smoked salmon, smoked chicken, sautéed peppers, prawns, anchovies, brie cheese, parmesan cheese, gouda cheese, tomato, onion, corn

*Incl. 3 ingredients / Extra ingredient +1€

FOR THE LITTLE ONES (if you can't leave them at home)

Menu Traviata 12€

Ham and cheese pizza, drink and ice cream

Menu Bolognese 12€

Spaghetti Bolognese, drink and ice cream

Assortment menu 12€

Assortment of croquettes and Iberian fingers, drink and ice cream

*Drink: water, juice or soft drink

FOR THOSE WITH A SWEET TOOTH (if you try them, don't share them)

Chocolate cake 6€

Lemon Thai 6€

Cheesecake 6€

With salted toffee

Maintained cream 6€

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