

SEASON
AUTUMN 2024



GETARIAN ANCHOVY XL, cristal bread, tumaca 4U- 26
"AMELIE" OYSTER N°1, natural, on charcoal, ponzu&chives U - 7,5
SIRLOIN CAP CARPACCIO, parmesan, cristal bread - 28
RED TUNA TOAST, guacamole 2U - 22

N I G I R I S

+ OSCIETRA CAVIAR 10GR/30

RED TUNA, wasabi emulsion 2U - 13
O-TORO RED TUNA & CAVIAR 2U - 18
SCALLOP, tartufo 2U - 13
SEA BASS, browned 2U - 13
STEAK TARTAR, smoked yolk 2U - 12
A5 WAGYU, roasted garlic mayo 2U - 20

SHRIMP TEMPURA BAO, avocado, sriracha-honey mayo 2U - 19
CRISPY PORK GYOZAS, red miso mayo, ponzu 6U - 16
GALICIAN SPIDER CRAB, 887 style - 32
RED PRAWN FROM HUELVA XL on charcoal U - 29

R A W

+ OSCIETRA CAVIAR 10GR/30

RED TUNA TIRADITO - 24/39
RED TUNA O-TORO TIRADITO - 26/42
RED TUNA TARTAR, farmhouse yolk, wasabi emulsion - 26/42
RED PRAWN TARTAR & CAVIAR, its head on charcoal - 44
TXULETA STEAK TARTAR PREMIUM, iberian jowl, brioche - 22/37

A5 WAGYU ENTRECOTE ON CHARCOAL - 40/100GR
SUCKLING LAMB SHOULDER ON CHARCOAL - 46
IBERIAN BONELESS FLANK OF BELLOTA ON CHARCOAL - 42
PREMIUM OLD COW TENDERLOIN ON CHARCOAL - 40
PREMIUM OLD COW TXULETA ON CHARCOAL - 79/KG

BOMBA RICE WITH RED PRAWN FROM HUELVA XL - 50
O-TORO TUNA BELLY ON CHARCOAL - 40
ATLANTIC SEA BASS ON CHARCOAL - 42/80
CANTABRIC BLACK GROUPPER ON CHARCOAL - 50/90
CANTABRIC SEA BREAM ON CHARCOAL - 50/90

SIDES

GLASS PEPPERS - 15	FRIED KALE - 5	FRIED POTATO - 6
CREAMY POTATO - 6	LETTUCE & ONION - 6	BAKED POTATO - 5

BREAD SERVICE : 3,50