



A P P E T I Z E R S

100% ACORN-FED IBERIAN HAM CARRASCO 35€ /100gr + CRYSTAL BREAD, TOMATO 6
XL ANCHOVY FROM GUETARIA, crystal bread, tumaca 4U - 27
ARTISANAL BURRATA, rocket pesto, tomato relish & fried artichoke- 23
RED TUNA TACO-TALO, BBQ ponzu, guacamole 2U - 24
OYSTER "AMELIE" N°2
NATURAL /ON CHARCOL / PONZU & CHIVES - 7.5
RUSSIAN SALAD with OCTOPUS "A LA GALLEGA" , spring onion23

N I G I R I S

O-TORO TUNA, wasabi emulsion, spring onion 2U - 15
CARABINERO FROM HUELVA, its head on charcoal 1U - 18
SCALLOP, black truffle 2U - 13
STEAK TARTAR, smoked yolk 2U - 12

RAW

PICAÑA CARPACCIO, PARMESAN, CHIVE & PARSLEY EMULSION - 30
O-TORO TUNA TIRADITO - 26/42
RED TUNA TARTAR, cured yolk, wasabi emulsion- 26/42
SCALL TIRADITO, green tomatillo tiger milk, fried banana - 20
HUELVA CARABINERO TARTAR, its head on charcoal- 42
STEAK TARTAR, iberian jawl, butter brioche - 22/37

HOT STARTERS

CREAMY BOLETUS AND TRUFFLE CROQUETTE 8 U - 18
SHRIMP BAO IN TEMPURA, avocado, sriracha-honey 2U - 19
GYOZAS OF CRISPY PORK, red miso mayo, ponzu 6U - 18
ARTICHOKES, iberian jaw - 27
BOUCHOT MUSHROOM, thai, marinera sauce - 24

FISH & SEAFOOD

XL CARABINERO FROM HUELVA, on charcoal 2U - 35
BOMBA RICE WITH CARABINERO FROM HUELVA , roster garlic emulsion - 49
ATLANTIC SEA BASS, on charcoal - 50
GALICIAN CLAM XL GREEN SAUCE 8 U - 35
RAW / ON CHARCOAL / GREEN SAUCE
CANTABRIAN LOBSTER (SHELL-LESS), bisquet from its head - 45

MEATS

CARBONARA,guanciale, farm egg yolk, Parmesan month aged, BLACK TRUFFLE - 37
LAMB SHOULDER, on charcoal -2PAX- 52
ACORN-FED IBERIAN, on charcoal - 42
PREMIUM SIRLOIN, on charcoal - 45
PREMIUM ENTRECOTE, on charcoal - 50
PREMIUM TXULETA - 79/KG
-35/45 DAYS OF MATURATION-

ACCOMPANIMENTS

GLASS PEPPER FROM NAVARRA - 15 MASHED POTATOES - 6 FRIED KALE - 5 FRENCH FRIES - 6
LETTUCE AND Scallions - 6 BAKED POTATOES - 5