



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 - 7.5
NATURAL /ON CHARCOAL / PONZU & CHIVES & NORI 1U
RUSSIAN SALAD with BABY SHRIMP from Motril and spring onion - 23

N I G I R I S

- O-TORO TUNA, wasabi emulsion, spring onion 2U - 15
RED PRAWN, its head on charcoal U - 18
WAGYU A5, seard 2U - 18
SCALLOP, black truffle 2U - 13

R A W

- O-TORO TUNA TIRADITO - 26/42
RED TUNA TARTAR, cured yolk, wasabi emulsion- 26/42
SCALLOP TIRADITO, green tomatillo tiger milk, fried banana - 20
RED PRAWN TARTAR, its head on charcoal - 42
SCALLOP CEVICHE, green tomatillo, fried banana - 20
STEAK TARTAR, Iberian jaw, butter brioche - 22/37

H O T S T A R T E R S

- CROQUETTE 8 U - 18
BOLETUS AND TRUFFLE, IBERIAN JAM
SHRIMP BAO IN TEMPURA, avocado, siracha-honey 2U - 19
GYOZAS OF CRISPY PORK, red miso mayo, ponzu 6U - 18
ARTICHOKES STEWED, Iberian jaw - 27

F I S H & S E A F O O D

- BOMBA RICE WITH CARABINERO FROM HUELVA, roster garlic emulsion - 49
ATLANTIC SEA BASS, on charcoal - 50/90
BOUCHOT MUSSELS - 24
THAI SAUCE / MARINERA SAUCE

M E A T S

- CARBONARA, guanciale, farm egg yolk, Parmesan month aged, BLACK TRUFFLE - 37
LAMB SHOULDER (cooked 18h hours), on charcoal -2PAX- 52
JAPANESE WAGYU A5 - 100GR/40€ (pieces of 300/500gr will be served)
ACORN-FED IBERIAN, on charcoal - 42
PREMIUM OLD COW TENDERLOIN on charcoal - 45
PREMIUM TXULETA on charcoal - 79/KG
-35/45 DAYS OF MATURATION-

S I D E S

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