



A P P E T I Z E R S

- XL ANCHOVY FROM GUETARIA**, crystal bread, tumaca **4U - 27**
ARTISANAL BURRATA, rocket pesto, tomato relish & fried artichoke - **23**
OYSTER "AMELIE" N°2 - 7.5
NATURAL / ON CHARCOAL / PONZU & CHIVES 1U
FOIE GRAS MICUIT, raisin & walnut bread - **28**
RUSSIAN SALAD, galician-style octopus - **23**

N I G I R I S

- O.TORO TUNA**, wasabi emulsion **2U - 15**
WAGYU A5 2U - 18
RED PRAWN FROM HUELVA, its head on charcoal **1U - 16**
SEA BASS, ponzu **2U - 12**
SCALLOP, tartufo **2U - 13**

R A W

- Tibetan Oscietra Caviar - 10g/25** (can add it to another **RAW/NIGIRIS** dishes)
O.TORO RED TUNA TIRADITO - 26/42
RED TUNA TARTAR, curated yolk - **26/42**
TUNA "TACO-TALO", guacamole, radish **2U - 24**
RED PRAWN TARTAR, its heads on charcoal - **38**
SCALLOP CEVICHE, fried male banana - **20**
STEAK TARTAR, iberian jaw, butter brioche - **22/37**

H O T S T A R T E R S

- CREAMY CROQUETTE 8 U - 18**
BOLETUS AND TRUFFLE, IBERIAN JAM
TEMPURA SHRIMP BAO, avocado, sriracha-honey mayo **2U - 19**
CRISPY PORK GYOZA, red miso mayo, ponzu **6U - 18**
STEWED ARTICHOKEs, Iberian jaw - **27**
CARBONARA, guanciale, farm egg yolk, parmesan 36 months aged, **BLACK TRUFFLE - 37**

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

- BOMBA RICE WITH CARABINERO FROM HUELVA**, roasted garlic emulsion - **49**
ATLANTIC SEA BASS, on charcoal - **50/90**
RED PRAWN FROM HUELVA ON CHARCOAL 2U - 28

M E A T S

- PREMIUM SIRLOIN**, creamy potato and butter pure- **45**
LAMB SHOULDER (cooked 18h hours), on charcoal -**2PAX- 52**
JAPANESE WAGYU A5 - 100GR/€40 (pieces of 300/500gr will be served)
ACORN-FED IBERIAN BONELESS FLANK, on charcoal - **42**
PREMIUM TXULETA ON CHARCOAL - 79€/KG

S I D E S

- GLASS PEPPER FROM NAVARRA - 15** **MASHED POTATOES - 6** **FRIED KALE - 5** **FRENCH FRIES - 6**
LETTUCE & ONION - 6 **BAKED POTATOES - 5**

BREAD SERVICE: 3,50