



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**
SCALLOP, tartufo **2U - 13**
RED PRAWN FROM HUELVA, its head on charcoal **1U - 16**

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**
100% WAGYU PICANHA CARPACCIO - 35
"TACO-TALO" & GUACAMOLE 2U - 24
RED TUNA, BBQ, PONZU / CEVICHE STYLE'S SCALLOP
RED PRAWN TARTAR, its heads on charcoal - **38**
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**
BRAISED BEEF CHECK EMPANADAS, potatoe&roasted garlic foam - **16**
CRISPY PORK GYOZA, red miso mayo, ponzu **6U - 19**
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 & baked potatoes - **50/90**
PREMIUM "barquero" COD CONFIT, pil-pil, piquillos's piperrada - **28**
RED PRAWN FROM HUELVA on charcoal **2U - 28**
GALICIAN SPIDER CRAB, 887 Donostia style, on its shell - **28**

M E A T S

LAMB SHOULDER (cooked 18h hours), on charcoal -**2PAX- 52**
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 FRIES POTATOES - 6
LETTUCE & ONION - 6 BAKED POTATOES - 5