



A P P E T I Z E R S

**XL ANCHOVY FROM GUETARIA, crystal bread & tumaca 4U - 27**  
**100% ACCORN FEED "CARRASCO" IBERIAN JAM- 35 + crystal bread 5**  
**ARTISANAL BURRATA, rocket pesto, tomato relish & fried artichoke - 23**  
**"AMELIE" OYSTER N°2 1U - 7,5**  
**NATURAL / ON CHARCOAL / PONZU & CHIVES**  
**MADURATED PICANHA CARPACCIO - 32 + crystal bread 5**  
**RUSSIAN SALAD 887 style & shrimps from Motril, spring onion - 23**

N I G I R I S

**RED TUNA, wasabi emulsion 2U - 15**  
**SCALLOP, tartufo 2U - 13**  
**SEABASS, iberian jawl 2U - 12**  
**A5 WAGYU, browned 2U - 18**  
**RED SHRIMP XL FROM PALAMOS, its head on charcoal 1U - 16**

R A W

+ OSCIETRA CAVIAR DEL TIBET 10GR/25 - SUGGESTED FOR NIGIRIS & RAW-  
**RED TUNA TIRADITO - 26/42**  
**RED TUNA TARTAR, curated yolk - 26/42**  
**"TACO-TALO" & GUACAMOLE 2U - 24**  
**RED TUNA, BBQ, PONZU / CEVICHE SCALLOP**  
**RED PRAWN TARTAR, its head on charcoal - 38**  
**STEAK TARTAR, iberian jaw, brioche - 23/39**

H O T S T A R T E R S

**TEMPURA SHRIMP BAO, avocado, sriracha-honey mayo 2U - 19**  
**CRISPY PORK GYOZA, red miso mayo, ponzu 6U - 19**  
**"887 MENESTRIKA", tear peas, artichoke, white & green asparagus - 37**  
**887 CARBONARA, guanciale, parmesan cheese 36 months, tartuffo - 30**

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**  
**RED SHRIMP FROM PALAMOS, on charcoal 1U - 20**

M E A T S

**LAMB SHOULDER (cooked 18h hours), on charcoal -2PAX- 52**  
**IBERIAN BONELESS FLANK OF BELLOTA on charcoal - 42**  
**PREMIUM OLD COW SIRLOIN on charcoal - 45**

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**