

**TOMATO BREAD 2,95**

**BLOODY MARY SALAD 12,00**

KUMATO TOMATO INFUSED IN BLOODY MARY COCKTAIL, MEZCLUM LETTUCE, WALLNUTS, DATES, PICKED ONION, MUSTARD VINAGRETTE AND CELERY WITH LIME ICE-CREAM

**RED TUNA BLUEFIN SALAD 17,00**

MEZCLUM LETTUCE, RED TUNA BLUEFIN MARINATED, PINK TOMATO, KALAMATA OLIVE AND CHERRY PEPPER STUFFED WITH TUNA

**THE BURRATA 12,50**

BURRATA CHEESE WITH FRANGELICO LIQUEUR AND VANILLA, HAZELNUT "PRALINE", WINE SALT AND BREAD WITH RAISIN AND WINE.

**CHEESE PLATTER 16,50**

ASSORTMENT OF SPANISH CHEESES SERVED WITH QUINCE, GRISSINI BREAD AND CARAMELIZED WALNUTS

**IBERIAN CURED HAM 19,50**

GUIJUELO 100% ACORN AND TOMATO BREAD.

**CUTTLEFISH BLACK DROP 8,50**

ANDALUSIAN STYLE CUTTLEFISH WITH BLACK MAYONNAISE.

**GARLIC BISCUITS WITH SARDINES AND WHITE ANCHOVIES 7,50**

BREAD GARLIC BISCUIT WITH SARDINES FRIED IN TEMPURA AND MAYONNAISE OF ANCHOVIES, PLUS BREAD GARLIC BISCUIT WITH WHITE ANCHOVIES WITH PARSLEY "ALL I OLI" SAUCE.

**COATED FREE-RANGED CHICKEN EGG 11,50**

FREE-RANGED CHICKEN EGG COATED WITH PANKO, AND STEWED SQUID WITH ONION, TERIYAKI SAUCE AND ITS INK

**CROQUETTE OF IBERIAN CURED HAM 100% ACORN 2,80/uni**

**CROQUETTE OF MUSHROOMS AND BLACK TRUFFLE 2,50/uni**

**STEAK TARTAR 15,50**

MARINATED SIRLOIN STEAK WITH YOLK OF QUAIL MARINATED IN SOJA, AND CARASAU BREAD

**RED TUNA TARTAR 17,00**

RED TUNA BLUEFIN MARINATED, WITH AVOCADO CREAM AND CRISPY NORI SEAWEED.

**"TIRADITO" OF MEAGRE 17,00**

RAW MEAGRE WITH "LECHE DE TIGRE", PURE OF SWEET POTATO, SWEET CHOCLO AND CRISPY, COMMON COCKLE AND CORIANDRE

**SCALLOPS WITH PARMENTIER OF LIME 13,50**

SCALLOPS WITH CONFITTED BABY LEEK, LIME'S PARMENTIER AND PORK DEWLAP

**CANNELLONI OF SALMON WITH RED PRAWN 15,50**

CANNELLONI OF SALMON GRILLED, RED PRAWN OF "HUELVA". KALE SPROUT, DILL, ITO TOGARASHI AND ITS OWN VELOUTÉ

**OCTOPUS COOKED OVER BONFIRE 20,00**

OCTOPUS'S LEG COOKED OVER BONFIRE WITH BABY POTATOES COOKED IN SMOKED SALT, CARAMELIZED PAPRIKA, CRISPY GLASSWORT AND KIMCHI'S MAYONNAISE

**CODFISH 14,50**

CODFISH COOKED AT LOW TEMPERATURE WITH PEAS PURE WITH WASABI, CRISPY PEAS WITH WASABI AND ITS SPROUTS

**SEA BASS DICES COOKED WITH BLANCH BUTTER 28,00**

SEA BASS DICES COOKED WITH BLANCH BUTTER, MUSSELS CREAM WITH SAFFRON AND GRAND MARNIER, FENNEL'S PURE, DILL'S GELEÉ AND CRISPY SPICE SPIRAL BREAD

**DUCK'S MAGRET 18,50**

DUCK'S MAGRET SEAR WITH ORANGE TREE HONEY, SEMI-SWEET PURE OF CARROT, SANGRIA SAUCE AND PEAR IN WINE

**"BOCADO DE LA REINA" 17,50**

SUCKLING CALF WITH ITS OWN DEMI-GLACE SAUCE WITH "RATAFIA" LIQUOR, BABY POTATOES WITH BLACK TRUFFLE AND GLAZED ONION

**"PRESA" OF WAGYU 23,00**

"PRESA" OF WAGYU WITH ROASTED BABY CARROT, BABY LEAK IN TEMPURA AND HEART LETTUCE COOKED OVER BONFIRE WITH KAFFIR LIME AND MOLASSES POMEGRANATE

**"LLATA" OF "RUBIA GALLEGA" SLOW COOKED 16,50**

"LLATA" OF "RUBIA GALLEGA" BEEF SLOW COOKED WITH DEMI-GLACE SAUCE, CELERIAC'S PURE, MIX OF XIPS AND RADISH SPROUTS

## SUGGESTIONS

LEEK COOKED AT LOW TEMPERATURA WITH GUINNESS BEER AND IBERIAN CURED HAM 6,90

CODFISH'S SALTY FRITTER 3,5

SOUPY RICE WITH LOBSTER( MINIMUM 2PAX) 50,00

## **OUR DESSERTS**

### **DRÁCULA 5,95**

THE ICE-CREAM TURNED INTO DESSERT

### **CHOCOLATE COULANT 6,95**

HOMEMADE, SERVED WITH TANGERINE ICE-CREAM

### **CHEESECAKE 6,50**

HOMEMADE, WITH GOAT CHEESE, AND VANILLA AND APPLE ICE-CREAM

### **THE TRICK DESSERT( TROMPE L'OEIL) 8,95**

“FUET” WITH TOMATO BREAD

### **OUR DAILY SPECIAL CAKE 4,60**

OUR PASTRY CHEF DECIDES ( AND IT DEPENDS OF THE MOOD SHE HAS)