

ALL OUR DISHES ARE DESIGNED TO SHARE







A CONTRACTOR OF THE PROPERTY O	
JAPANESE GYOZAS WITH YAKINIKU SAUCE choice of meet, prawns and vegetable . 1/5/7/8/10/12	15€
GRILLED FRESH ARTICHOKE CONFIT with foie sauce, truffle and Pedro Ximenez 13/14	17,50€
COD OR BLOOD SAUSAGE CROQUETTES home made with batata sauce 1/7/9/13	13,50€
CLARITA RUSSIAN SALAD with pickles, trout roe and Dijon mustard 1/9/11	13€
SMASH EGGS WITH GRILLED FOIE OR HAM fried potato and parmesan cheese 9 /13	19€
PRAWN TEMPURA with vegetables and Kimchi mayonnaise 1/5/7/8/9/12	14/24€
VEGETARIAN DISHES	
CRISPY ZUCCHINI blue cheese sauce and and flowers honey 7 / 13	12€
ORGANIC PINK TOMATO with burratina cheese, cherry vinegar and strav 13	15€ wberries
HOMEMADE BRAVAS potatoes with our spicy sauce	11€
ZUCCHINI CARPACCIO WITH GRATED TOMATO parmesano, nuts, olive oil and lemon 6 / 13	12€
RISOTTO WITH TROMPETAS DE LA MUERTE and albahaca sauce 13	17€
PUMPKIN RAVIOLI with cream and sundried tomato sauce 7 /9 / 13	17€







TUNA TATAKI with guacamole and papaya sauce	18€
1/3/6/7/8/12 GRILLED CHIPIRON with hot vinaigrette with Kimchi	18,50€
3/10 FRIED COD with leek puree and candied vegetables	19€
1/3/7/8/12	
with ginger and lime 1/7/8/12/14	18€
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ANGUS BURGER WITH BACON 'Tetilla' cheese and crispy onion 7 / 8 / 13	17€
BAO BREAD STUFFED WITH PORK CHEEKS. with sriracha mayonnaise and radishes 6 / 7 / 9 / 13 / 14	19€
BEEF STEAK 500 GR. with potatoes and sour cream 13	25€
DUCK BREAST WITH ROASTED AUBERGINE PUREE pumpkin, and cane juice	19€







CREAMY LEMON with crumble, curry and mint 7/13	7,50€
CHOCOLATE COULANT with vanilla ice cream 6/7/9/13	8€
CHEESECAKE 7/9/13	7,50€
APPLE PIE with yogurt ice cream 7/9/13	8€





19€













1/3/5/10/13



RISOTTO WITH SCALLOPS





















