

FOR SHARING

2 GILLARDEAU OYSTERS WITH A CUP OF "CAVA"

NATURAL / CEVICHE STYLE / AIR OF CAVA STYLE

€ 10

100 % IBERIAN ACORN-FED HAM WITH HANDMADE FLATBREAD

JUAN MANUEL D.O. GUIJUELO

€ 20

BAY OF BISCAY "OO" ANCHOVY FILLETS WITH HANDMADE FLATBREAD

WITH ARBEQUINA OIL

€ 15,00

OUR ROAST MEAT CROQUETTES

€ 9,00

ROCK MUSSELS FROM THE DELTA DE L'EBRE

GRILLED AT OAK AND ROSEMARY FIRE

€ 16,00

WEDGE CLAMS SAUTÉED WITH GARLIC AND PARSLEY

€ 14,40

FRIED EGGS

WITH POTATOES, 100 % IBERIC HAM, BLACK SAUSAGE AND FOIE

€ 12,90

SQUID ROMANA STYLE

WITH APPLE MAYONNAISE

€ 7,00

COD CROQUETTES

WITH LIME MAYONNAISE

€ 6,00

OUR BRAVAS STYLE POTATOES

€ 6,00

COCKLES

€ 7,50

TINY SARDINES IN OLIVE OIL

€ 6,00

STARTERS

PEA SALAD

WITH PRAWNS FROM PALAMÓS AND SAUTEED BACON

€ 22,00

BLUE "GLAUC" CHEESE SALAD

WITH SEASONABLE FRUIT AND VEGETABLES

€ 10,00

TOMATO SALAD WITH PARMESAN FOAM

PINIONS AND BASIL

€ 13,00

BALFEGÓ TUNA TARTAR

WITH STRAWBERRIES AND "JALAPEÑOS"

€ 26,00

HAKE CEVICHE WITH POMEGRANATE TIGER MILK

WITH CRISPY CORN AND PICKLED ONION

€ 12,00

FOIE TERRINE SANDWICH WITH CHOCOLATE

AND CORN TEXTURES

€ 19,00

GALICIAN OLD COW "TXULETON" TARTAR

€ 18,50

COD BRANDADE CANELON

BLACK GARLIC EMULSION, GREEN APPLE AND PINIONS

€ 8,00

GRILLED OCTOPUS

WITH SALTED POTATOES WITH RED PEPPER, CHILLI MARMALADE AND ALLIOLI

€ 16,50

SCALLOPS WITH CARROT AND MANDARIN PUREE

AND PASSION FRUIT PEARLS

€ 19,00

ZUCCHINI RAVIOLI WITH MARINATED SALMON AND AUBERGINE

WITH IOGURT AND AVOCADO SAUCE

€ 12,00

AJOBLANCO WITH SMOKED SARDINE

WITH BASIL CRUMBLE AND SEASONAL FRUITS

€ 12,00

RICE

CREAMY LOBSTER RICE

WITH ITS TARTAR

€ 25,00

SENYORET'S RICE

(FISH AND SEAFOOD PAELLA WITH ALL BONES AND SHELLS REMOVED)
WITH CUTTLEFISH, MONKFISH, ROYAL SEA CUCUMBERS AND MEDIUM-SIZED PRAWNS

€ 34,00

DRY GRILLED SQUID RICE

WITH PEAS FROM MARESME

€ 18,00

DRY DUCK RICE

WITH MUSHROOMS AND GRILLED MAGRET

€ 18,00

VEGETABLES RISSOTO

€ 16,00

FISH

GRILLED SQUID

WITH TRUFFLE PIL-PIL PEAS

€ 27,00

BALFEGÓ TUNA TATAKY

WITH A THIN IBERIAN PORK-BELLY LAYER, VINAIGRETTE OF SOY AND SESAME WITH
YUZU NOTES

€ 34,00

GRILLED TURBOT WITH KIMCHI SAUCE

FARM CHICKEN REDUCTION WITH PAK CHOI AND LEEK

€ 24,00

COD BAR IN PIL-PIL SAUCE

WITH SOBRASSADA AND BRUSSELS SPROUT

€ 21,00

GRILLED STRIPED RED MULLET

WITH CRISPY PORK AND SMOKED RED PEPPER OIL

€ 19,00

MEAT

100% IBERIAN SUCKLING PIG SHOULDER

WITH SPRING ONION, LEEK AND CHERRY TOMATES

ROASTED WITH THYME

(25-30 MIN OF COOKING)

€ 36,00

CHARCOAL-GRILLED ANGUS BEEF STEAK

WITH POTATO TEXTURES

€ 25,00

GALLEGA T-BONE STEAK CHARCOAL-GRILLED (1,5 KG)

AGED FOR 30 DAYS (MINIMUM 2 PEOPLE)

€ 72,00

SLOW-COOKED RACK OF LAMB

WITH MASHED CARROTS AND SAUTED TUBER

€ 22,00

GRILLED 100 % IBERIAN PORK (PLUMA)

WITH CARAMELIZED APPLE AND "RATAFIA" SAUCE

€ 20,50

BEEF TATAKY WITH BRIOCHE "CROUTONS"

AND GRILLED LETTUCE

€ 22,00

PIGEON IN THREE COOKS

WITH SAUTÉED VEGETABLES AND STRAWBERRIES IN VINEGAR

€ 24,00