

## FOR SHARING

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**HANDMADE FLATBREAD**  
WITH TOMATO AND ARBEQUINA OIL  
€6,00

**100% IBERIAN ACORN-FED HAM**  
JUAN MANUEL D.O. GUIJUELO  
€23,00

**BAY OF BISCAY "00" ANCHOVY FILLETS**  
WITH ARBEQUINA OIL  
€18,50

**OUR ROAST MEAT CROQUETTES**  
€12,00

**MUSSELS**  
HOLM OAK AND ROSEMARY CHARCOAL-GRILLED  
€17,50

**OUR PALAMÓS PRAWN CROQUETTES (6 PC)**  
€14,00

**CRASHED EGGS WITH SHRIMPS**  
€12,00

**XXL COCKLES IN ITS SHELL WITH PIL PIL SAUCE**  
DONOSTIARRA STYLE  
€20,00

**GARLIC AND PARSLEY SAUTEED CLAMS**  
€15,50

**CRISPY PRAWN AND VEGETABLE WRAPS WITH ASIAN SAUCE (6 PC)**  
€11,50

**COD FRITTERS WITH LIME MAIONESA AND BACON**  
€12,00

# STARTERS

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## **PUMPKIN CREAM WITH LAMINATED FOIE**

SEASONAL MUSHROOMS AND BRIOCHE

€15,00

## **PRAWN SEQUENCE**

PRAWN AND GARLIC SOUP, PRAWN TARTARE, PRAWN HEAD

€29,00

## **GRILLED HEARTS WITH BLUE CHEESE**

PIPS AND GREEN APPLE

€12,00

## **VEGETABLE SALAD, TENDER SPROUTS, BAUMA CHEESE CREAM AND AVOCADO EMULSION**

€16,00

## **SCALLOPS WITH CODIUM GREEN SEAWEED EMULSION, STRAWBERRIES AND HAZELNUT**

€29,00

## **CRISPY CARAMELISED AUBERGINE MILLE-FEUILLE**

SMOKED MACKEREL AND SOUR CREAM CHEESE

€15,50

## **LEEK CANNELONI, NORWAY LOBSTERS AND WHITE BUTTER**

€14,00

## **GRILLED AUBERGINE WITH *SOBRASSADA*, PARMESAN**

CANDIED PEANUTS AND LIME

€10,00

## **MICUIT FOIE SANDWICH WITH CHOCOLATE**

AND CORN

€19,50

## **GRILLED LOBSTER BRIOCHE**

WITH HOISIN SAUCE AND GREEN CURRY MAYONNAISE

€22,50

## **GALLEGA T-BONE STEAK TARTARE**

WITH BONE MARROW AND CURED EGG YOLK

€20,50

# RICE

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## CHICKEN RICE WITH ROASTED SAUSAGES

WITH MUSHROOMS

€15.00

## CREAMY SENYORETA RICE (FISH AND SEAFOOD PAELLA)

WITH SHRIMP CARPACCIO, RAZOR CLAMS AND COCKLES

€32,00

## FIDEUÀ WITH RED SHRIMP, CANANA, MUSSELS AND CLAMS

WITH ALLIOLI 'NEGAT'

€23.00

## LOBSTER RICE

28,00 €

## BLACK RICE WITH CUTTLEFISH AND NORWAY LOBSTER AU GRATIN

WITH SAFFRON AIOLI

€22,00

## BEEF TATAKI RICE

WITH SEASONAL VEGETABLES

€20,00

## RICE WITH PEROL SAUSAGE AND WHITE SHRIMPS

€19,00

# FISH

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## CHARCOAL-GRILLED OCTOPUS

WITH GREEN AND RED 'MOJO PICÓN' SAUCE AND POTATO MILLE-FEUILLE

€18,50

## SLOW-COOKED RED MULLET WITH IBERIAN PORK FAT

FENNEL AND NOISETTE BUTTER PUREE, KALAMATA OLIVES AND CRISPY PORK

€26,00

## CHARCOAL-GRILLED TURBOT

COATED IN KIMCHI SAUCE, FREE-RANGE CHICKEN REDUCTION WITH PAK CHOI  
AND BABY LEEK

€26,00

## GRILLED SEA BASS

WITH ROSEMARY POTATO PARMENTIER, CHERRY TOMATOES AND ROASTED  
BOLETUS

€18,50

## CRISPY COD

WITH OUR RATATOUILLE

€24,00

## MONKFISH SUQUET

WITH SEAWEED AND CLAM BUTTER

€21,00

# MEAT

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## **BEEF FILLET WITH CAFÉ DE PARIS BUTTER**

AND TRUFFLED POLENTA STICKS

€23,00

## **PEKING PIGEON IN THREE COOKINGS**

LOW TEMPERATURE THIGHS GLAZED WITH PEKIN SAUCE, GRILLED BREAST AND LIVER PATÉ WITH CHINESE CABBAGE

€35,00

## **PIG'S TROTTERS WITH CRAYFISH**

AND ITS SAUCE

€18,50

## **CHARCOAL-GRILLED GALLEGA T-BONE STEAK**

AGED FOR 30 DAYS (MINIMUM 1.5 KG)

€/KG 48,00

## **GLAZED KID SHOULDER**

WITH CARROT PUREE, BAUMA CHEESE, AND PICKLED CHALETRES

€27,00

## **CHARCOAL-GRILLED STEAK TATAKI**

WITH GRILLED VEGETABLES, POTATO MILLEFEUILLE AND SOY SAUCE

€23,00

## **SUCKLING PIG RIB AT LOW TEMPERATURE AND FINISHED IN THE OVEN WITH ITS CRISPY SKIN**

ROASTED TOMATOES AND ONIONS

€24,00