

SMALL PLATES

BOMBONES DE SALMOREJO

Explosive Salmorejo's bonbons (cold soup consisting of tomato and bread)
(2 pcs.) ...**4,20€**

ATUNITA PIBIL

Crispy pork foot taco, with bluefin tuna pibil and its secret cream ...**4,50€**

MORCI-YAKIS

Explosive black porc pudding fritter with roasted pepper jam and japanise ninoyaki coating...**4,20€**

EL CONFINADO

Low-temperature pork confit in bread, apple sauce, lamb's lettuce, mint and pickles ...**4,50€**

SEPI-BURGUER

Mini cuttlefish burgers, caramelised onion, Nori seaweed, tomato jam and alioli (2 pcs.)...**8,75€**

POTITO TRUFAT

Low-temperature-truffled egg jar, double-textured potatoes and boletus ...**4,90€**

HABANO

Trompe l'oeil of marinated salmon tartar, avocado, lime and orange ...**3,90€**

BOMBAS DE HUEVO

Explosive potato bite with liquid egg yolk
(2 pcs) ...**6,50€**

SHARING DISHES

(1 of 2)

GOFRE DE BRAVAS

Potato waffle, aioli and Korean brava sauce... 7,50€

CRUJIMELOSO DE OREJA

Crunchy-candied ear confit at low temperature, with sundried tomato romesco ... 8,40€

BOTAFUMEIRO DE PULPO

Smoked octopus on sweet potato parmentier, aioli and paprika from La Vera ... 18,50€

ROLLO DE TANJIA

Crispy tramezzino (Italian bread), stuffed with baby lamb and its spicy reduction ... 12,20€

FALSO TARTAR

Tomato tartar, basque chili pepper ice cream, dressing and basil decoration ...8,10€

EL ABANICO

Low-temperature Iberian fan, ratafia reduction, apple compote with celeriac and crunchy cassava.... 15,50€

“FRICANLÓ”

Fricandó's cannelloni (stew with mushrooms) with shitake mushrooms and foie béchamel with hazelnut powder... 16,20€

SHARING DISHES

(2 of 2)

BALINESE DREAM

Low temperature free-range chicken, Balinese sauce with bumbu kalasan, coconut milk, crispy skin and candied kumquat 12,60€

CALAMARCITOS EXTREMEÑA

Sautéed squid with caramelized onion and Extremaduran iberic potatoe chorizo (sausage)... 14,80€

FLORES DE ALCACHOFA

Artichokes confit with olive oil, iberian ham and cured egg yolk (2 pcs.)... 11,80€

EL RISOTTO

Boletus risotto, vegetable base and Grana Padano parmesan ... 13,50€

PANTUMACA DEL BUENO

Sourdough crystal bread with tomato and extra virgin olive oil ... 3,50€

WORDLESS DISHERS

WAGYÚ

Wagyú (160 g), cooked to the point you want. Accompanied by candied cherry tomatoes and "Café de París" sauce
...**22,50€**

KOBE A5

A5 Kobe beef (100 gr.), blowtorch finished (the best meat in the world) ... **34,00€**

CECINA DE BLACK ANGUS

Smoked black angus beef ham and truffled raw sheep's milk cheese... **15,80€**

MARBEL CARPACCIO

Two-coloured salmon and cod carpaccio, citrus vinaigrette and aniseed avocado...
13,20€

ADICCIÓN PERUANA

Addictive sea bass ceviche, bold, spicy and fresh sauce, some pickled onion and corn toasted.... **17,30€**

QUIN MORRO!

Gratinated high cod loin with kimchi mayonnaise, tomato chutney and katsuobushi ... **16,90€**

PARPATANA BALFEGÓ

Grilled Balfegó parpatana with citric reduction of fine wine, ginger and candied pearl onions... **18,50€**

ATUNTAKI

Savage tuna tataki with paprika 's marination, oriental sauce and decoration of avocado (sesame covered)....**16,50€**

"PETOFOIE"

Creamy foie micuit with Cumberland sauce... **19,75€**

CHEESE LOVERS

Assortment of soft cheeses with jams, dried fruits and artisan bread ...**16,60€**

OUR DESSERTS

DRÁCULA ... 7,50€

Own interpretation of classic Dracula ice-cream

BOMBAS DE TIRAMISÚ ... 6,00€

Tiramisu bombs, with coffee and anaretto pipette

XOCOLIPAN... 6,00€

Chocolate Succulent cake (72%), extra virgin olive oil ice cream, carasau bread and Maldon salt

ZUBEROA STYLE ... 6,00€

Fondant cheesecake with character, Zuberoa style

LIMA LIMÓN ... 5,80€

Lime ice cream with lemon gel, crumbel and basil in oil

DESSERT WINES

Cava glass ... 3,50€

Ximénez-Spínola white ... 4,20€

Moscatel FLORALIS Torres ... 4,50€

Garnatxa d'en Pitu (8 years) ... 6,00€

Ximénez-Spínola (15 years) ... 6,90€

Ratafia ... 4,20€

Infante d'Orange ... 4,90€

WINE LIST ON THE MENU IN SPANISH