SMALL PLATES

LIFOIE
Foie and citrus bites on a lime shape, bathed in a pistachio cream (2 pcs.)
...6,50€

ATUNITA PIBIL
Crispy pork foot taco, with bluefin tuna pibil and its secret cream (1 pc.)
...4,50€

MORCI-YAKIS
Explosive black pork pudding fritter with roasted pepper jam and japanese ninoyaki coating (2 pcs.)**...4,50€**

EL PEDIDO
Black angus ham, creamy brie and honey sandwich
(1 pc)**...6.00€**

SEPI-BURGUER
Mini cuttlefish burgers, caramelised onion, Nori seaweed, tomato jam and alioli (2 pcs.)**...9,00€**

POTITO TRUFAT
Low-temperature-truffled egg jar, double-textured potatoes and boletus
...5,00€

CHURROS
Truffled potates churros and foie and truffle sauce
(2 pcs) **… 4,50€**

BOMBAS DE HUEVO
Explosive potato bite with liquid egg yolk
(2 pcs) **...7,00€**

CALIQUEÑO
False Habana ciggar of sardine tartar, roasted pepper and foie grass
(1 pcs) **...5,50€**

SES ILLES
Eatable newspaper filling of sobrassada sausage, Mahó cheese, honey and chocolate chips**...5,50€**

SHARING DISHES

(1 of 2)

GOFRE DE BRAVAS
Potato waffle, aioli and Korean brava sauce... 9,00€

CRUJIMELOSO DE OREJA
Crunchy-candied ear confit at low temperature, with sundried tomato romesco sauce... 9,00€

BOTAFUMEIRO DE PULPO
Smoked octopus on sweet potato parmentier, aioli and paprika from La Vera ... 20,00€

EL CAMPERO
Stuffed chicken with boletus,arugula and mint bathered in a mustard sauce ... 16,00€

FALSO ATUNTORO
Tomato and marinated watermelon tartar, with pickled chili pepper ice cream...10,00€

EL ABANICO
Low-temperature Iberian shoulder, ratafia reduction, apple compote with celeriac and crunchy cassava ....17,00€

“CUACKNELO”
Cannelloni filled with duck confit and apple covered in truffled béchamel sauce ...19,00€

ROLLO DE TANJIA
Crispy tramezzino (Italian bread), stuffed with baby lamb and its spicy reduction ... 14,00€

SHARING DISHES

(2 of 2)

CALAMARCITOS EXTREMEÑA
Sautéed squid with caramelized onion and Extremaduran iberic potatoe chorizo (sausage) ...15,00€

FLORES DE ALCACHOFA
Artichokes confit with olive oil, iberian ham and cured egg yolk (2 pcs.) ...13,00€

NO SON SETAS CARBONARA
Potato gnocchi in a muchroom shape, carbonara sauce and a pinch of ham salt... 16,00€

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

WORDLESS DISHES

THE BONE'S LAW
Low temperature Ireland black angus rib, coleslaw and corn cakes **...24,00€**

MIYAZAKI
A5 certified Miyazaki meat (100 gr.), blowtorch finished (the best meat in the world) **... 36,00€**

CECINA DE BLACK ANGUS
Smoked black angus beef ham and truffled raw sheep's milk cheese …17,00€

DRAGONES DE GAMBA
Red prawn, ginger and vegetable gyozas with yakitori sauce and prawn reduction …15,00€

WAGYÚ'S TAGLIATA
With slices of parmesan, arugula and mustard mayo ….22,00€

RADIKAL MONKFISH
Monkfish tempura with beer, carrot pickled cream (escabeche) and prawn bread **...19,05€**

PARPATANA BALFEGÓ
Grilled Balfegó parpatana with citric reduction of fine wine, ginger and caramelised pearl onions **...22,00€**

ATUNTAKI
Tuna's tataki with a mango's and a pinch of cayenne sauce, crunchy leek, wasabi mayo and grenade **...20,00€**

CHEESE LOVERS
Assortment of soft cheeses with jams, dried fruits and artisan bread **...18,00€**

OUR DESSERTS

DRÁCULA ... 8,00€
Own interpretation of classic Dracula ice-cream

BOMBAS DE TIRAMISÚ ... 7,00€
Tiramisu bombs, with coffee and amaretto pipette

XOCOLIPAN ... 7,00€
Chocolate Succulent cake (72%), extra virgin olive oil ice cream, carasau bread and Maldon salt

ZUBEROA STYLE ... 7,00€
Fondant cheesecake with character, Zuberoa style

LIMA LIMÓN ... 7,00€
Lime ice cream with lemon jelly, crumble and basil reduction

DESSERT WINES

Cava glass **... 4,50€**

Ximénez-Spínola white … **5,00€**

Moscatel FLORALIS Torres **... 4,50€**

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

Ximénez-Spínola (15 years) **... 8,00€**

Ratafia **... 5,00€**

WINE LIST
IS IN THE SPANISH MENU