

TAPAS Y BOCADOS

Ostras <i>Appellation Oysters</i> <i>Gazpacho or Natural</i>	6ea
Aceitunas <i>Marinated green olives, lemon,</i> <i>rosemary</i>	8
Pan Rustico <i>House-made rustic bread, truffle butter candle</i> <i>*GF bread available on request</i>	12
Vegetales Crudos <i>Raw seasonal vegetables, horseradish emulsion</i>	18
Jamon Iberico <i>Iberian ham, guindilla peppers, pickled vegetables</i>	34
Crudo de Pescado <i>Raw Mackerel, figs, green olive oil</i>	24
Croquetas de Bacalao <i>Salted cod croquettes, duck egg emulsion</i>	16
Matrimonio Anchoa y Boqueron <i>Anchovy, boqueron toast, sobrasada, tomato, thyme</i> <i>*Vegetarian option available</i>	10ea
Pimientos de Padron <i>Fried spanish chilli peppers</i>	13
Setas Asadas <i>Grilled mushrooms, mushroom pil-pil, egg yolk</i>	22
Txitorra al Vino <i>Spanish sausage, red wine jus, caramelised onion</i>	26
Pulpo Grillado <i>Grilled octopus, smoked potato cream and paprika</i>	28

RACIONES

Pescado del Dia <i>Grilled market fish, leek, alubia beans, tomatoes, herbs</i>	MP
Paella de Mariscos <i>Seafood paella, green salsa, charred lemon</i>	46
Paella de Vegetales <i>Green paella, vegetables, green salsa, charred lemon</i>	36
Lomo Bajo al Carbon <i>Grilled sirloin, Pedro Ximenez reduction</i>	48
Pollito Grillado <i>Grilled spatchcock, corn reduction</i>	40

ACOMPAÑAMIENTOS

Ensalada <i>Yellow and red witlof salad, vermouth dressing</i>	16
Esparragos Grillados <i>Grilled asparagus, macadamia romesco</i>	16
Patatas Bravas <i>Crispy potatoes, brava sauce</i>	16

POSTRES

Flan <i>Caramel pudding, manchego cheese</i>	17
Tres Leches <i>Baileys cake, rhubarb, chantilly cream</i>	20
Churros <i>Churros, dulce de leche ice-cream</i>	20
Sorbet de Uvas <i>Grape sorbet, fresh grapes</i>	16