

SNACKS

- Oyster of the day M/P
- Fried kombu seaweed, black garlic, 25 year old sherry vinegar 6 €
- Anchovies and pickles 7 €
- Homemade duck ham 5,5 €
- Sweet potato chip, yogurt and Iberian ham 8 €
- Tomato rubbed flat bread 6 €
- Bread 2 €

APERITIF

SHERRY

- Fino en rama Cruz Vieja... 4,1 €
- Manzanilla Maruja... 4 €

VERMOUTH

- Amillo... 4,9 €
- Yzaguirre Blanco Reserva... 4,8 €

BUBBLES

- Craft beer Estupenda Xarello... 3,7 €
- Copa de Poiré Granit... 5,5 €

COCKTAILS

- Kir Real... 5,9 €
- Aperol Spritz... 6,5 €

STARTERS

- Salt cured KOHLRABI, roast garlic oil and burnt herbs 8€ *
- Grilled OCTOPUS with lime aioli 14 €
- Ribbons of barbequed CARROTS, yogurt and foie gras cream 12,9 €
- Iberian HAM shavings, walnut and Palo Cortado sherry 16 €
- Seasonal TOMATOES, horseradish granita and basil 12 € *
- Idiazábal CHEESE carpaccio, pickled seasonal fruit and brioche 11,9 € *
- MUSSELS from the Ebro Delta steamed with sake, ginger and chili 13 €
- Oak leaf SALAD, black olive, anchovy and a soft, warm egg 12,6 €

MAINS

- Lightly cured and seared MACKEREL with cucumber, apple and almond 16 €
- Seaweed and prawn RISOTTO M/P
- Confit salted COD, ratatouille, cherry tomato and green olive 19 €
- Chinese style glazed AUBERGINE, wild rice and beans 16,5 € *
- Iberian PORK BELLY, creamy barley and tarragon 17,5 €
- DUCK breast, sautéed pak choi, caramalised pear 18 €
- BEEFCHIEK braised in Madeira, potato purée and pickled onion 21 €

EXTRAS

- Santa Pau beans with lemon vinaigrette and chiliflakes 5 *
- Green beans, miso butter and hazelnut 5 *
- Champ potato with chive 5 *

* VEGETARIAN DISH