



**ALL OUR DISHES ARE DESIGNED TO SHARE. ALL THE FOOD IS COOKED AT THE MOMENT AND IT WILL BE SERVED AS SOON AS THE PLATES ARE READY.**

Crystal artisan bread with tomato and Picual extra virgin olive oil.

**4,25 €**



Homemade Cheesebravas by La Punta.

**9,5 €**



Grilled artichokes heart marinated in olive oil and vinegar, with dry tomatoes and 24 month aged Parmesan cheese (cold dish).

**10,25 €**



Lobster Raviolis with lobster cream and parmesan cheese.

**16,00 €**



Small roast meat, foie and boletus cannelloni with truffle sauce.

**12,00 €**



Escalivada vegetables cooked on the fire with Santoña anchovies.

**12,50 €**





Skewer of marinated deer with season fruits.

**16,50 €**



French cheese board: *Brie, Tête de Moine, Morbier, Compte 7 mesos, Tomme de Savoia.*

**16,20 €**



Duck ham salad with apple and nuts.

**13,00 €**



Burrata salad with pistachio pesto and cheese biscuit.

**13,50 €**



Santoña belly tuna salad.

**12,50 €**



Cod with Orange, Kalamata olives and smoked garlic.

**13,00 €**





Smoked salmon tartar with alga Nori, wasabi and a fried egg.

**13,50 €**



Red tuna tartare (Bluefin) with avocado and mango.

**19,50 €**



Red tuna tataki (Bluefin) with sesame pearls and crunchy nori seaweed.

**19,50 €**



Marinated old beef tataki with a cream of semi dry tomatoes, garlic and herbs.

**16,50 €**



Skewer of octopus with grilled *all i oli*.

**18,50 €**



Octopus leg with potato parmentier and black salt.

**24,50 €**



Duck foie gras mi-cuit "El Greco" with toasts and jam.

**19,00 €**





Hand cut 100% Iberian “bellota” ham from Huelva.

**24,00 €**



Alaska cod over tomato jam from “Paolo Petrilli”, grilled *all i oli* and rosemary honey.

**18,50 €**



Glazed suckling pig with mango soft cream.

**19,00 €**



Red prawn croquettes with a base of crab.

**9**



Baby squid croquettes with aioli

**9**



*Prices with V.A.T. included.*



## **DESSERTS**

Cheesecake with 30% of D.O. Manchego cheese .....	6,50 €
Carrot Cake .....	6,50 €
Tiramisú .....	6,50 €
Toblerone ice cream .....	7,50 €
Sandro Desii ice creams .....	6,50 €
- Almond and “turrón”	
- Lemon and yuzu	
Figs in syrup with vanilla ice cream .....	6,50 €
Figs in Agustí Torelló marc de cava with vanilla ice cream .....	6,50 €
White chocolate mousse .....	6,50 €
White chocolate coulant .....	6,50 €
Brownie with hot chocolate and vanilla ice cream .....	6,50 €