



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 (EVOO).

5 €



Grilled artichoke flower with Maldon salt and EVOO (2 uts).

10 €



Red prawn croquettes with a romesco base.

10 €



Baby squid croquettes with a *all i oli* base.

10 €



Homemade Cheesebravas by La Punta.

10 €



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

13 €



Locust Raviolis with lobster cream and parmesan cheese.

16 €



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

12 €





Escalivada vegetables cooked on the fire with Santoña anchovies.

13,50 €



Santoña tuna belly salad.

13,50 €



Iberian ham salad with apple and nuts.

13,50 €



Burrata salad with pistachio pesto and cheese biscuit.

14,50 €



Cod with Orange, Kalamata olives and smoked garlic (cold dish).

14,50 €



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

14,50 €



Skewer of octopus with grilled *all i oli*.

20,50 €



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

20,50 €



Red tuna tartar (Bluefin) with avocado and mango.

20,50 €



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

21 €



Octopus leg with parmentier potato and black salt.

25,50 €



Skewer of marinated deer with season fruits.

16,50 €



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

16,50 €



Juicy beef cheek cooked at low temperatura with a sweet potato parmentier.

21 €



Glazed suckling pig with mango textures.

21 €



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

18,50 €



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

20,50 €



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

25,00 €





DESSERTS

Cheesecake with 30% of D.O. Manchego cheese	7,50 €
Carrot Cake	7,50 €
Tiramisú	7,50 €
Toblerone ice cream	8,50 €
Sandro Desii ice creams	7,50 €
- Almond and “turrón”	
- Lemon and yuzu	
Figs in syrup with vanilla ice cream	7,50 €
Figs in Agustí Torelló marc de cava with vanilla ice cream	7,50 €
White chocolate coulant	7,50 €
Brownie with hot chocolate and vanilla ice cream	7,50 €
Caramelized French toast with almond ice cream and nougat	8.50 €