

**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).

**4 €**



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

**8 €**



Red prawn croquettes with a crab base.

**9,50 €**



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

**9,50 €**



Homemade Cheesebravas by La Punta.

**9,50 €**



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).

**11 €**





Escalivada vegetables cooked on the fire with Santoña anchovies.

12,50 €



Santoña tuna belly salad.

12,50 €



Duck ham salad with apple and nuts.

13,00 €



Burrata salad with pistachio pesto and cheese biscuit.

13,50 €



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

13,50 €



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

14,50 €



Skewer of octopus with grilled *all i oli*.

19,50 €



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

19,50 €



Red tuna tartar (Bluefin) with avocado and mango.

19,50 €



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

**20 €**



Octopus leg with parmentier potato and black salt.

**24,50 €**



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.

**19 €**



Glazed suckling pig with mango textures.

**20 €**



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

**17,50 €**



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

**19,50 €**



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

**24,00 €**





## **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 €