STARTERS TO SHARE

Acorn-fed Iberian ham 80g.	28
Miguel Vergara Angus beef cured meat (cecina) 80g.	24
Crab salad [1,5,8] yellow chili, toasted bread	15
Seasonal tomato [6,12] kalamata olives, tuna belly, piparra peppers	16
Burrata [3,4,10,11] sun-dried tomato, peanut picada, sardinian bread	16
Escabeche quail salad [4,5,7,8,12] mango dressing, egg, pickled vegetables	14
Cuttlefish with mayonnaise [5,7,11] sun-dried tomato, leek, cinnamon	15
Corvina sea bass ceviche [4,6,11] avocado, leche de tigre, fried corn	17
Red prawn tails [1,4,5] free-range eggs, shoestring potatoes	18
Croquettes [1,4,5,6,7,11] iberian ham / garlic prawns	3/u.
Grilled local squid [3,7] pico de gallo, toasted almond	20

Prices in euros. VAT included.

FISH

Black miso-marinated salmon[6,12,13] cucumber, mint, basil	22
Grilled turbot [6] basque-style refrito, creamy sweet potato	24
Chef's daily suggestions fresh fish from the local fish market	s/m

MEAT

Dry-aged beef ribeye 1kg. aged for 45 days	75
Black Angus entrecôte 300gr. USDA Prime	32
Iberian pork pluma	21
Beef burger 180gr.	18
Poussin	20

SIDES Confit piquillo peppers, French fries or roasted vegetables

Prices in euros. VAT included.

PRE-DESSERTS

Selection of Protected Designation of Origin (PDO) cheeses [3,4,11,12]	18

DESSERTS

Piña colada [11] spearmint, meringue ice cream	8
Pear and ricotta tart [4,5,11] caramel Chantilly	9
Chocolate cake [4,11] vanilla ice cream	9
Cheesecake [3,4,5,11] cookie ice cream	9

Prices in euros. VAT included.