

Artisian bread selection ⁴
Picual extra virgin olive oil

3/p.p

STARTERS TO SHARE

Iberian acorn-fed ham 80gr.	28
Miguel Vergara Angus cured beef 80gr.	24
Triple zero Cantabrian anchovy ^{4,6,7,11,12} smoked butter	4/u.
Fennel carpaccio ¹¹ stracciatella	16
Russian potato salad ^{1,4,5,6,8,11,12} pickled bonito tuna, caramelised carrots	15
Marinated quail salad ^{4,5,7,8,12} mango dressing, egg, pickled vegetables	14
Steak tartar ^{4,5,6,8} classic, finished tableside	19
White prawn tartare ^{1,2,5,6,7,12} seacasparagus, coffee foam, cured beef	18
Trevélez iberian ham croquette ^{4,5,11} truffled	4/u.
Chargrilled line-caught squid ^{4,6,7,12} chimichurri	20

CHARCOAL GRILL

FISH

Mediterranean sea bass ^{6,12} Basque-style garlic, baby gem lettuce	26
Turbot ^{6,7,8,11,12} velouté, tobiko, fried sweet potato	28
John Dory ^{4,6,7} beurre noisette, capers, caramelised shallots	28

MEAT

Dry-aged bone in rib steak from mature beef 1kg. 45-day aged french fries, confit piquillo peppers	75
Dry-aged beef Porterhouse 1kg. french fries, confit piquillo peppers	64
Black Angus ribeye steak 300gr. USDA Prime wrinkled potatoes	32
Tomahawk 300gr. Duroc pork achiote, Padrón peppers	21
New Zealand lamb rack orange sauce, pistachio, baby carrots	27
Spring chicken wrinkled potatoes	21

CHEESE COURSE

Selection of Protected Designation of Origin ^{4,11,12}
pata de mulo, San Simón da Costa, Manchego, Cabrales 18

DESSERTS

Crème caramel ^{5,11}
anise liquer Tennis 8

Cremaet tiramisu ^{4,5,11,12}
finished tableside 8

Grilled pineapple ^{11,12}
honey ice cream, thyme flowers 9

Chocolate brownie ^{4,5,11}
mantecado ice cream 8