





## Tapas to Start

JAMÓN IBÉRICO 'BELLOTA' 36-MONTHS WITH TOMATO BREAD	38
HOMEMADE CHEESE TERRINE WITH QUINCE PURÉE 	26
JAMÓN IBÉRICO CROQUETTES (4 PCS)	16
TRUFFLE MUSHROOM CROQUETTES (4 PCS) 	16
IBÉRICO PORK BELLY WITH PIQUILLO PEPPERS & CARAMELIZED ONION PINTXOS (4 PCS)	26
TUNA TARTARE, CHEESE & POTATO SALAD, ALMOND CREAM	26
BURRATA, ORGANIC TOMATO & BEETROOT SALAD 	26
SEAFOOD CEVICHE, TORTILLA CHIPS (OCTOPUS, PRAWN, SEABASS, MUSSELS)	26
BEEF CHEEKS, FOIE GRAS, MASHED POTATO & BABY ONIONS	28
IBÉRICO PORK & BEEF CANNELLONI WITH BÉCHAMEL & PORCINI SAUCE	30

## Vegetables

ORGANIC MUSHROOMS, CELERiac PUREE & CRISPY EGGS 	22
GRILLED BROCCOLINI & FRIED BRUSSELS SPROUTS WITH ROMESCO SAUCE 	24
PADRÓN PEPPERS WITH MANCHEGO CHEESE 	18
ROASTED CAULIFLOWER, GARLIC CHILI SAUCE, MINT YOGHURT & HAZELNUTS 	24

## From The Sea


OCTOPUS 'GALICIAN STYLE'	36
PRAWNS COOKED IN ROASTED GARLIC OIL, DRIED CHILI & HUMMUS	32
BAKED SPANISH SEABASS, CONFIT TOMATOES & DONOSTIARRA SAUCE	46

## From The Land

CHARCOAL CHICKEN WITH SCALLIONS & ROMESCO	36
IBÉRICO PORK RIB EYE WITH CELERiac PURÉE & BROCCOLINI (250GM)	38
IBÉRICO PORK RIBS WITH PANADERA POTATOES & PADRÓN PEPPERS (500GM)	46
CHARCOAL LAMB RACK WITH CARROTS & CARAMELIZED BABY ONIONS	38
AGED BEEF RIB EYE WITH ARUGULA SALAD & ORGANIC PEPPERS (500GM) <b>PREP TIME 20 MINS</b>	89
SUCKLING PIG WITH QUINCE PASTE & PADRÓN PEPPERS <b>GOOD TO SHARE BETWEEN 2-4 PAX, PREP TIME 45 MINS</b>	89

## Paella / Fideuà

Prep time: 20 mins

	2-3 PAX	3-4 PAX
SEAFOOD (SEABASS, PRAWNS, CLAMS, MUSSELS)	58	78
SQUID INK (SEABASS, MUSSELS, CLAMS, SQUID)	58	78
BEEF CHEEK (PIQUILLO PEPPER, BRUSSEL SPROUTS, MUSHROOM)	62	82
PORK SAUSAGE & MUSHROOM	58	78
VEGETABLE 	48	72

## Sweet

KULTO CHEESECAKE	16
CHARCOAL PINEAPPLE WITH TAPIOCA & COCONUT ICE CREAM	14
APPLE TARTE TARTIN WITH PISTACHIO ICE CREAM	16
SPANISH TORRIJA WITH SALTED CARAMEL ICE CREAM	16

 VEGETARIAN-FRIENDLY

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