



## 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
SALMON TARTARE, CRISPY AVOCADO & ALMOND CREAM	26
BURRATA, ORGANIC TOMATO & BEETROOT SALAD 	26
IBÉRICO CHORIZO, CONFIT POTATO & SOFT EGGS	28
WAGYU MEATBALL, SAUTÉED VEGETABLES & CELERIAC PURÉE (4PCS)	30
IBÉRICO PORK & BEEF CANNELLONI WITH BÉCHAMEL & PORCINI SAUCE	30

## Vegetables

FRESH ARTICHOKE WITH HAM & ORGANIC EGGS	30
GRILLED BROCCOLINI & FRIED BRUSSELS SPROUTS WITH ROMESCO SAUCE 	22
PADRÓN PEPPERS WITH MANCHEGO CHEESE 	18
ROASTED CAULIFLOWER WITH GARLIC CHILI SAUCE, HUMMUS & 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	44


## From The Land

CHARCOAL CHICKEN WITH BRUSSELS SPROUTS	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>	85
SUCKLING PIG WITH QUINCE PASTE & PADRÓN PEPPERS <b>GOOD TO SHARE BETWEEN 2-4 PAX, PREP TIME 45 MINS</b>	89

## KULTO

## Paella / Fideuà

Prep time: 20 mins

	2-3 PAX	3-4 PAX
SEAFOOD (SEABASS, PRAWNS, CLAMS, MUSSELS)	55	75
SQUID INK (SEABASS, MUSSELS, CLAMS, SQUID)	55	75
BEEF CHEEK (PIQUILLO PEPPER, BRUSSEL SPROUTS, MUSHROOM)	58	78
PORK SAUSAGE & MUSHROOM	55	75
VEGETABLE 	44	68

## Sweet

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

 VEGETARIAN-FRIENDLY