

To Start

Small bites,
big attitude
grab 'em, eat 'em,

Jamon Iberico Bellota (On Toast)	38
Homemade Flatbread with Za'atar	16
Smoked Sardines, Tomatoes & Capers	26
Oxtail Croquettes (4pcs)	16
Grilled Oyster with Spicy Sobrasada (2pcs)	16
Peruvian Seabass Ceviche	26
Chicken Liver Pâté with Country Bread	24
Pigs Ears on Toast	16
Beef Tartare & Bone Marrow	28
Padron Peppers with Manchego Lemon	16
Ox Tongue Vitello with Green Pepper Sauce	16
Sautéed Wild Mushrooms & Egg Yolk	18
Clams with Pancetta Dashi & Potatoes	16
Lamb Skewers (Pinchos Morunos)	22

To Follow

We add some complexity
to our dishes

Green Asparagus, Poached Eggs & Miso Butter	26
Braised Leeks with Brown Smoked Butter	18
Grilled Octopus, Spelt, Lovage Emulsion, Bonito Broth	36
Hokkaido Scallops with Foie, Vanilla & Parsnip Purée	32
Squids, Lemon & Parsley Sauce with Squid Ink Emulsion	26
Braised Short Ribs on the Bone with Cauliflower	38
Iberico Pork Chop, Apple Cider Gels and Hipsy Cabbage	38
Lamb Rack, Eggplant, Goat Cheese Cous Cous (3pcs)	40

To Finish

We love wood
and fire

Australian Rib Eye with Baked Potato (Appx. 500g)	86
Spanish Suckling Pig with Apple Compote (Quarter)	89
Lemon Sole with Salsa Verde	Market Price
Foie Gras & Figs Rice	68
Iberico Pluma Rice	68
Red Mullet Rice	68

Sweets

Sweet, sinful and
impossible to resist

Pistachio & Raspberries Tart	16
Chocolate and Hazelnut Tart	16
Custard & Nutmeg tart with Salted Caramel Ice Cream	16