

To Start

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

Jamon Tomato Flatbread	37
Homemade Flatbread with Za'atar, Eggplant & Yogurt	18
Smoked Sardines with Salmorejo on Toast (4pcs)	26
Oxtail Croquettes (4pcs)	18
Grilled Oyster with Spicy 'Nduja (2pcs)	14
Peruvian Seabass Ceviche	26
Chicken Liver Pâté with Country Bread	24
Pigs Ears on Toast	16
Beef Tartare & Bone Marrow	29
Padron Peppers with Bottarga	17
Artichoke with Capers & Crispy Ham	19
Sautéed Wild Mushrooms & Egg Yolk	22
Lamb Skewers with Harissa (2pcs)	22

To Follow

*We add some complexity
to our dishes*

Garlic Prawns with Seaweed	32
Green Asparagus with Poached Egg & Miso Butter	24
Braised Leeks with Brown Smoked Butter	18
Grilled Octopus with Spelt, Lovage Emulsion & Bonito Broth	36
Foie Gras with Hokkaido Scallop, Vanilla & Parsnip Purée	38
Cod Fish with Orzo Creamy Spinach & Pine Nuts	34
Iberico Pork Chop with Apple Cider Gel & Hipsy Cabbage	38
Braised Short Ribs (200g) / on the Bone (700g) with Cauliflower	38/79
Chicken Roulade with Salsify & Garlic Puree	29
Duck Breast with Autumn Pumpkin & Chestnut	32

To Fill

*Because we love
wood and fire*

Foie Gras & Figs Rice	68
Iberico Pluma Rice	68
King Crab with Squid Ink Rice	98
Vegetable Rice	68
Cod Fish Wet Rice (Arroz Con Bacalao)	69
Aged Angus Ribeye with Brussels Sprouts (~500g)	98
Aged Wagyu Ribeye with Brussels Sprouts (~500g)	108
Spanish Suckling Pig with Apple Compote (~700g)	89
Dover Sole with Salsa Verde	65
Lamb Shoulder with Potato Mojo	72

To Finish

*Sweet, sinful and
impossible to resist*

Pistachio & Raspberry Tart	16
Chocolate & Hazelnut Tart	16
Custard & Nutmeg Tart	16
Salted Caramel Tart	16
Churros Dolce de Leche (4pcs)	16