

## PERFECT TO SHARE

- Iberian cured ham croquettes and chipotle mayo sauce 9,00€
- Iberian cured ham D.O. Guijuelo w/ toasted cristal bread & fresh tomato 🚫 12,50€
- Galician quesadillas with pork shoulder, Tetilla, Mahon & afuega'l pitu cheeses & turnip greens & paprika 10.80€
- Grilled octopus on mashed yucca & cilantro with a touch of paprika 🚫 17,50€
- Norwegian salmon ceviche with mango, avocado, tiger milk & fried green banana chip (R) 🚫 14,00€
- Grilled season artichokes, potato cream and co-egg yolk (V) 🚫 12,50€
- Iberico pork loin & red prawns meatballs with red curry sauce over jasmin rice 12,50€
- 'Gyozas' Japanese dumplings with chicken, veggies & sweet chili sauce (8 pieces) 9,00€
- Grilled goat cheese salad with braised tomatoes, seeds & honey vinaigrette (V) 🚫 9,50€
- Burrata cheese salad with grilled lettuce hearts served w/ coriander & serrano chilli pesto (R) 12,50€
- Roasted pumpkin, spinach and ricotta cheese cannelloni with sunflower seeds (R) (V) 12,50€
- Fried eggplant with sugar cane honey (V) 9,00€

## MEAT LOVERS

- Cannelloni stuffed with iberico pulled pork, shiitake mushrooms with ricotta & truffle sauce (R) 12,50€
- Slowly roasted beef rib-steak with fine potato cream and wood fire scallion 🚫 15,00€
- Slow roasted pork ribs with homemade barbecue sauce and fries 🚫 14,00€
- Glazed veal rib with sweet potato puree and roasted spring onions (R) 15,00€
- Country chicken breast marinated in 'mojo picón' served w/ couscous & pumpkin purée (R) 13,50€
- Grilled beef entrecote with fries, preserved raf tomato and roasted onion 🚫 19,00€
- 100% prime beef burger with hvarti & cheddar cheese, tomato and lettuce 🚫 11,00€
- Galician beef hamburger with arzúa cheese, pink pickle sauce and french fries 11,00€

## FISH LOVERS

- Linguini nero with red prawns and zucchini noodles (V) 12,00€
- Slowly roasted cod, sauteed wild mushrooms & flesh asparagus w/romesco sauce (R) 🚫 15,80€
- Grilled salmon loin, grilled pak choi & 'trigueros' seasoned with basil tartar sauce 🚫 14,50€
- North Atlantic white tuna tataki with citrus-sesame dressing over jasmin rice (R) 🚫 16,50€

## SWEETEN UP!

- Warm Upside down roasted apple pie w/ shortbread ice cream 6,00€
- Crispy millefeuille with Greek yoghurt mousse and raspberry 6,00€
- Flourless double chocolate cake 5,00€
- Classic Key lime pie w/ meringue & biscuit base 6,00€
- Grandma's flan, almond crunch & chocolate-strawberry coulis 5,00€

*Servicio de pan y aperitivo 1,6€ no incluido en el menú. Precios con IVA*

(R) Recomendaciones del chef (V) Plato para vegetarianos 🚫 Platos adaptados para celiacos