

# 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 🚫 13,50€
- 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) 🚫 14,50€
- Grilled season artichokes, sweet potato cream and eco-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€
- Fresh red shrimp tiradito with lime oil, chipotle mayonnaise and green leafs 🚫 12,50€
- Beetroot salad with feta cheese, cashews & walnuts served w/ lime dressing (V) 🚫 9,50€
- Crispy chinese cabbage salad with creamy dill sauce & avocado and sunflower seeds hummus (R) (V) 9,50€
- 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€
- Lamb 'kofta' skewers served with spicy smoked sauce, pico de gallo and pita bread (R) 14,50€
- Slow roasted pork ribs with homemade barbecue sauce and fries 🚫 15,00€
- Country chicken breast marinated in 'mojo picón' served w/ couscous & pumpkin purée (R) 13,50€
- Angus grass-fed beef loin with roasted tomato & onion and French fries 🚫 19,50€
- Glazed veal rib with sweet potato puree and roasted spring onions (R) 15,50€
- 100% prime beef burger with havarti & cheddar cheese, tomato and lettuce 🚫 11,50€

# FISH LOVERS

- Linguini nero with red prawns and zucchini noodles (V) 12,00€
- Baby squids with grated onions & confited potatoes on mild hot tomato sauce (R) 🚫 15,50€
- Slowly roasted cod, sauteed wild mushrooms & flesh asparagus w/romesco sauce (R) 🚫 16,50€
- Grilled salmon loin, grilled pak choi & 'trigueros' seasoned with basil tartar sauce 🚫 15,50€
- 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€
- Baked cheesecake served w/ red fruit coulis 6,00€

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