

Let's SHARE



"Bravas" fried
diced potatoes with spicy sauce and garlic mayonnaise / 9€

"Creamy croquettes"
(6 uts.): Iberian ham, blue cheese, boletus or a mix / 11€

"Russian" potato salad
with kimchi and shrimp carpaccio / 14,50€

Iberian acorn-fed ham
with crystal bread and grated tomato / 26€



WINE NOT?

Green lovers

PUMPKIN CREAM
with fried artichoke / 12,50€

CAESAR SALAD
with bread "croutons" and crunchy chicken or smoked salmon / 13,50€

AVOCADO SALAD
over tomato jam and fried corn powder / 14€



IT'S A RAW LIFE

Traditional style sea bass ceviche / 16€

"Sashimi style" red tuna tartar with soy sauce, wasabi and chinese onion / 18€

Say cheese

Burrata cheese salad
with tomato, pesto sauce and micromezclum / 13,50€

European cheese platter
with chutney and crunchy bread; Comte, Idiazabal, Stilton, Mahon semicurado, Garrotxa / 22€

Pasta e basta

Spaghettoni "al dente" with authentic carbonara sauce and low temperature egg yolk / 18€

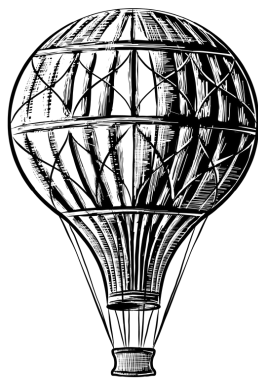
Black truffle and mushroom filled raviolacci with creamy cheese and pepper sauce / 18€

GRILLED MEATS

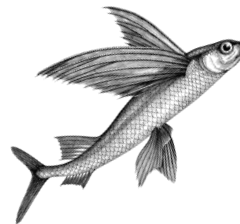
Jamaican spicy grilled baby chicken / 18€

Lacquered pig rib with korean BBQ / 18€

Beef tenderloin, potatoes and padron peppers / 22,50€



Fish no chips



Grilled salmon, avocado and lime / 16€

Tempura shrimp: warm salad with crispy shrimp, creamy and spicy sauce / 16€

The world in a bread

Briekini: brie cheese and ham sandwich / 12,50€

Pastrami sandwich with herbs mustard and homemade pickles / 14€

Beef sandwich with caramelized onion, idiazabal cheese and arugula salad / 14€

Club sandwich: chicken, bacon, letuce, tomato, egg and mayonnaise / 14€

Vegan burger with cristal bread, lettuce, jalapeno mayonnaise and roasted tomato / 18€

NY style 100% wagyu meat burger with truffle mayonnaise / 18€

White wine	glass	bottle
EL PERRO VERDE D.O. Rueda_Verdejo	4,50	21
MARQUÉS DE RISCAL LIMOUSIN D.O. Rueda_Verdejo	5	25
LA MARIMORENA D.O. Rías Baixas_Albariño		22
EL JARDÍN DE LUCÍA D.O. Rías Baixas_Albariño	5,50	27

Red wine	glass	bottle
BIBERIUS D.O. Ribera del Duero_Tempranillo	4,50	21
ALONSO DEL YERRO D.O. Ribera del Duero_Tempranillo		29
CORIMBO D.O. Ribera del Duero_Tempranillo		36
EMILIO MORO MALLEOLUS D.O. Ribera del Duero_Tempranillo		45
FLOR DE PINGUS D.O. Ribera del Duero_Tempranillo merlot, cabernet sauvignon		180
LETARGO D.O.Ca. Rioja_Tempranillo	4,50	23

For a special day...	glass	bottle
Peter Sisseck - PSI D.O. Ribera del Duero_Pingus	12,50	
Valbuena D.O. Ribera del Duero_Tempranillo	25	
Terras Gauda etiqueta negra D.O. Rías Baixas_Albariño	12,50	
Eulogio Pomaes D.O. Rías Baixas_Albariño maceración con pieles	12,50	

Sparkling	glass	bottle
D.O. Cava, Elyssia nature Xarel-lo, parellada	7	21,50
D.O. Cava, Elyssia rosé Pinot noir	8	23,50
A.O.C. Moët & Chandon Pinot noir, meunier, chardonnay	12	56,50
A.O.C. Moët & Chandon rosé Pinot noir, meunier, chardonnay	14	64,50

Desserts

7,50€

New York red berries cheesecake
French toast style "Torrija" with cinnamon "lotus" cookie ice cream
Tiramisu matcha cream, kombucha and amaretto

Fruit salad
Coulant (10 minutes)
Artisan ice cream: mango brasil, chocolate, vanilla or cookie