

To begin with... Tapas, starters and bites

Hand cut ibérico ham with grated fresh tomato and cracking bread.....	23€
"Hilha Gillaudeau" Oyster "au naturelle" or with the dressing of the day (piece).....	5€
Croquettes as from the chef's daily inspiration	8€
Spanish omelette with confit onion	10€
"Panza" Crispy pork belly ...tender, crunchy and slightly smoked.....	9€
Crispy marinated fried Mallorcan Cat fish with "Padrón" peppers and saffron alioli.....	12€
The "Patatas Bravas"... a must try	8€
"Salmorejo". Tradicional tomato cold soup with carpaccio of tuna belly.....	14€
Chargrilled leeks with roasted hazelnuts vinaigrette and romesco dressing.....	9€
Beech Wood smoked beef tartare on foie gras custard.....	15€
Crispy bread, tomatos and smoked sardines salad	14€
Fine homemade chicken and foie gras pate with sour dough bread	12€
"All i Pebre". Spicy octopus and potato velouté.....	8€

From the market to the table...

Grilled yellow fin tuna belly with its spicy "Marmitako"	24€
Meunière style whole baby turbot on the bone.....	26€
"Surf & turf" of veal sweetbreads and octopus with cauliflower	18€
Coal roasted Beef Onglet with smoked piquillos, and Mahon cheese Hollandaise	21€
Braised Iberico pork cheeks with calamari	18€

Weekly lunch menu 19 €

From Monday to Friday (Bread and water incl.)

STARTER, MAIN COURSE AND DESSERT

The gourmand's corner...

Slow cooking comfort food

"Callos a la madrileña" (veal tripe stew).....	16€
Fresh white bean stew with oysters and spinach	16€
Free-range chicken paella, with Mediterranean crayfish and saffron alioli	21€
Red wine stewed beef oxtail cannelloni	18€
Boneless and mushrooms stuffed suckling pig head with potato pureé	16€
Glazed slow braised beef shank with a silky potato (for two or more people)	48€

Side dishes...

Sautéed mangetout	5€
Mousseline of potato pureé	4€
French fries	3€
Sautéed spinach	4€
Padrón peppers	4€
Confit piquillo peppers.....	4€

Leave space for a sweet treat

Gianduja tartalette with a touch of sea salt and raspberry sorbet	8€
Grandma's rice pudding with blueberries.....	8€
Traditional Rum Baba with vanilla chantilly and berries	8€
Cheese plate with dried fruits and nuts	10€
Apple "Tarte Tatin" with Vanilla and "moscovado" sugar ice cream (for 2 people).....	16€

