



Carta de primavera

English



Small dishes



IBERIAN HAM CROQUETTE	1,40
OCTOPUS CROQUETTE WITH PAPRIKA MAYONNAISE	1,80
CHICKEN YAKITORI WITH SATAY SAUCE	2,80
RIB BRIOCHE WITH YAKINIKU MAYO SAUCE, CASHIMA AND SICHIMI	4,50

Tacos



GRILLED PORK TACO WITH PICO DE GALLO, MAYO CHIPOTLE	7
CHICKEN TACO WITH POBLANO MOLE, FRESH CHEESE WITH PICKLED ONION	7

To share



SPANISH POTATOE SALAD

WITH PRAWNS

14/8

FRIED EGGS

WITH CRAYFISH, IBERIAN HAM AND TRUFFLE

16

FRIED SQUID

WITH LIME ALIOLI SAUCE

12

FRENCH FRIES

WITH ALIOLI SAUCE AND SPICY OIL

6,50

GRILLED SALAD,

SMOKED SARDINE, STRACCIATELLA ZUCA AND ROMESCU

11

OLD COW RAVIOLI

WITH PARMESANO FOAM

16

CONFIT AND FRIED ARTICHOKEs

TRUFFLED PARMENTIER, CURED YOLK, BLACK PUDDING
AND IBERIAN IBERIAN JOWL

13

TRUFFLED SIRLOIN CARPACCIO,

CAVIARIOLI, CREAMY PARMESAN AND CAPERS

19

ASK ABOUT OUR RICE

Principal dish

MEAT

SIRLON STEAK TARTAR 19

IBERIAN PORK
WITH MOJO PICÓN SAUCE , PEPPERS Y POTATOES 18

BURGER TXULETA
FRIED ONION, CAMELIZED ONION, AND MAYO
BURGER SAUCE 15

TXOGITXU SIRLON WITH MUSHROOMS SAUCE
AND POTATOES 24

T -BONE
WITH CAMELIZED PEPPERS 55

FAKE RISSOTTO WITH MUSHROOMS
AND IBERIAN SECRET
PUNTALETTE PASTA, SHIMEJI MUSHROOMS
AND GRILLED SECRET 17

FISH

TURBOT WITH CREAM CAULIFLOWER,
RATATOUILLE AND KALE 18

BALFEGO RED TUNA TATAKI,
PEANUT WHITE GARLIC, CHERRYS, BASIL OIL 20

GRILLED OCTOPUS LEG
WITH CELERIAC AND RED PESTO, CRISP INK 22

SQUID ONIONS
WITH ALIOLI IN ITS INK 14

A little sweet

CHEESECAKE	6,50
CHOCOLATE TEXTURES	6,50
MILLEFEUILLE WITH VANILLA CREAM AND NUTELLA	7
CARAMELIZED FRENCH TOAST, PASTRY CREAM AND CARDAMOM	6,50

PRICES IVA INCLUDED
TERRACE SUPPLEMENT 0,30 € / 0,50 €
UNCORKING 8 € / BOTTLE
BIRTHDAY CAKE SERVICE 2 € / PAX

Perá
Limónera
DREAMING

