



# CARTA DE OTOÑO

ENGLISH



Perá  
Limönerá  
DREAMING



## SMALL DISHES

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

## TACOS

<b>GRILLED PORK TACO</b> WITH PICO DE GALLO, MAYO CHIPOTLE	7
<b>CHICKEN TACO WITH POBLANO MOLE,</b> 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

**MADRID-STYLE TRIPE AND CHICKPEAS**

10

**CARPACCIO DE SOLOMILLO TRUFADO ,**  
CAVIARIOLI, CREMOSO DE PARMESANO , ALCAPARRAS

19






# PRINCIPAL DISH

## MEAT

<b>SIRLON STEAK TARTAR</b>	19
<b>IBERIAN PORK</b> WITH MOJO PICÓN SAUCE , PEPPERS Y POTATOES	18
<b>BURGER TXULETA BAZKALEKU</b> FRIED ONION, CARAMELIZED ONION, AND MAYO BURGER SAUCE	15
<b>TXOGITXU SIRLON WITH MUSHROOMS SAUCE</b> AND POTATOES	24
<b>T -BONE</b> WITH CARAMELIZED PEPPERS	55

## FISH

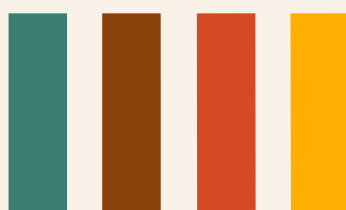
<b>TURBOT WITH CREAM CAULIFLOWER,</b> RATATOUILLE AND KALE	18
<b>BALFEGO RED TUNA TATAKI,</b> PEANUT WHITE GARLIC, CHERRYS, BASIL OIL	20
<b>GRILLED OCTOPUS LEG</b> WITH CELERIAC AND RED PESTO, CRISP INK	22
<b>SQUID ONIONS</b> WITH ALIOLI IN ITS INK	14





## A LITTLE SWEET

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



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



*Pera*  
*Limönera*  
DREAMING

