

## Tapas To Start

JAMÓN IBÉRICO 'BELLOTA' 36-MONTHS WITH TOMATO BREAD	38
HOMEMADE CHEESE TERRINE WITH QUINCEE PUREE, TRUFFLE AND HONEY OLIVE OIL 	26
JAMÓN IBÉRICO CROQUETTES (4PCS)	16
CRAB CROQUETTES WITH HOUSE SPECIAL 'CHILI CRAB SAUCE' (4PCS)	16
IBÉRICO PORK BELLY WITH PIQUILLO PEPPER AND CARAMELIZED ONION PINTXOS (4PCS)	26
SALMON TARTARE, CRISPY AVOCADO & ALMOND CREAM	26
ORGANIC TOMATO SALAD, VALENCIA ORANGE & LENTILS	20
IBÉRICO PORK & BEEF CANNELLONI WITH BÉCHAMEL & PORCINI SAUCE	30
CHARCOAL GRILLED SPANISH SQUID WITH PISTO & TAPENADE	32
IBÉRICO CHORIZO, CONFIT POTATO & SOFT EGGS	28
BONE MARROW WITH BEEF TARTARE & CHIPOTLE	32

## Vegetables

ROASTED EGGPLANT & BRUSSELS SPROUT WITH ROMESCO & MANCHEGO CHEESE 	22
PADRÓN PEPPERS WITH MANCHEGO CHEESE 	18
ROASTED CAULIFLOWER WITH PAPRIKA, YOGHURT SAUCE & CHORIZO	24

## From The Sea

OCTOPUS 'GALICIAN STYLE'	36
PRAWNS COOKED IN ROASTED GARLIC OIL, DRIED CHILI & HUMMUS	32
FRIED HALIBUT WITH LENTILS & BUTIFARRA STEW & ALIOLI	34
WHOLE SEABASS WITH PANADERA POTATOES & DONOSTIARRA SAUCE	55

## From The Land

CHARCOAL CHICKEN WITH BRUSSELS SPROUTS	36
IBÉRICO PORK RIB-EYE WITH CELERIAC PURÉE & BROCCOLINI (250GRM)	38
IBÉRICO PORK RIBS WITH PANADERA POTATOES & PADRÓN PEPPERS (500GR)	46
CHARCOAL LAMB RACK WITH CARROTS & CARAMELISED BABY ONIONS	38
AGED BEEF RIB EYE WITH ARUGULA SALAD(500 GR) 20 MINUTES	85
SUCKLING PIG WITH PANADERA POTATOES & PADRON PEPPERS (GOOD TO SHARE BETWEEN 2-4. PREP. TIME 45 MIN)	89

## Paella / Fideuà

(Preparation Time: 20 minutes)

	2-3pax	3-4pax
SEAFOOD <i>(MONKFISH, PRAWNS, MUSSELS, CLAMS)</i>	55	75
SQUID-INK <i>(MONKFISH, MUSSELS, CLAMS)</i>	50	70
PORK SAUSAGE & MUSHROOM	55	75
VEGETABLE 	44	68

## Sweet

KULTO CHEESE CAKE	16
CHARCOAL PINEAPPLE WITH TAPIOCA & COCONUT ICE-CREAM	14
APPLE TARTE TATIN WITH RUM RAISIN ICE CREAM	16
SPANISH TORRIJA WITH CHOCOLATE SAUCE & VANILLA ICE CREAM	16

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 VEGETARIAN-FRIENDLY

- DISHES ARE CREATED TO SHARE -  
PRICE STATED ARE SUBJECT TO 8% GST & 10% SERVICE CHARGE