

	PUBLIC													
	Gluten	Milk	Eggs	Fish	Peanut	Nuts	Sulfites	Sesame	Celery	Crustaceans	Mollusks	Soy	Mustard	Lupins
TO SHARE														
Public patatas bravas	*		*			*	*							
Twice-cooked artichokes with runny yolk and ham shavings			*											
Garlic shrimp with a bit of chilli pepper										*				
Crunchy aubergine with sweet chilli sauce	*	*	*				*	*					*	
Roasted chicken salad with thyme, walnuts, crispy onions and breadsticks	*	*	*	*		*	*	*					*	
Andalusian style squid with lemon	*			*							*			
Oxtail croquette (each)	*	*	*				*						*	
Guacamole made to order with tortillas...														
Fried eggs broken on chips with Iberico ham	*	*												
Iberico ham croquette (each)	*	*	*											
Chicken gyozas with vegetables	*	*					*	*					*	
Iberico ham with tomato-rubbed coca bread	*												*	
Tomato-rubbed coca bread	*												*	
STARTERS														
Burrata with roasted tomatoes and black olives candied with rosemary	*													
Traditional gazpacho (seasonal)	*						*							
Millefeuille with aubergine, cream cheese and honey-soy vinaigrette	*	*	*										*	
Zucchini carpaccio with pesto, arugula, walnuts, parmesan and citrus	*	*	*				*							
Garden salad with tomato, tuna and boiled egg			*	*										
Salad with goat cheese, fresh raspberries, sprouts, kale and nori		*	*				*							
Caesar salad with crunchy chicken	*	*	*	*			*						*	*
"Bowl Salad" de quinoa con naranjas, ciruelas secas, nueces y vinagreta de lima							*							
Grilled vegetables with romesco sauce	*						*	*						
OUR CLASSICS														
Roasted-meat cannelloni with light béchamel	*	*	*			*	*		*				*	
Mezzi rigatoni Bolognese au gratin with provolone cheese and thyme	*	*					*		*				*	
Roasted-veggie ravioli with housemade tomato soffrito, black olives, soya sprouts and basil	*												*	
Trofie pasta cooked to order with pecorino and truffled porcini sauce	*	*	*				*						*	
Four-cheese risotto with asparagus and guanciale veil	*	*												
Truffled porcini risotto with Parmesan cloud and portobello mushrooms		*	*											
Rice with octopus and artichokes	*	*	*	*		*	*		*	*	*	*	*	*
Black rice with cuttlefish and snow peas (min. 2 servings, price per serving)	*	*	*	*	*	*	*	*	*	*	*	*	*	*
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TURF														
Red-wine oxtail raviolo with mash and watercress salad with raspberries	*	*	*				*						*	
Chicken tikka masala with Indian rice	*	*				*		*						*
Thai red curry with Iberico pork sirloin and jasmine rice	*	*				*								
"Mr Patubo" roasted shoulder of lamb with fried sliced potatoes														
Duck confit with plums and turnips, served with couscous	*	*	*				*						*	
Slow-cooked beef cheeks with toasted brioche, chocolate-wine sauce and watercress salad	*	*	*				*						*	
Beef burger with cheddar cheese and crunchy bacon on a brioche bun	*	*	*				*						*	
Entrecôte with rosemary, served with chips and Padrón peppers	*													
SURF														
Tuna belly with soya escabeche, pearl onions and snow peas	*			*			*	*					*	
Salmon tartare with avocado and trout roe	*			*			*	*					*	
Tuna tataki with fresh seaweed salad and fresh mango	*			*			*	*					*	
Cod with silky chickpea hummus and Italian smoked pancetta sautéed with green garlic and shiitake mushrooms				*				*						
Grilled salmon supreme with cream of avocado and fresh fennel	*	*				*	*							
Baked sea bream with seasonal vegetables in a wok														
Baby octopus cooked in onion with a hint of spice, crushed potatoes and lemon aioli		*	*								*			
Cod au gratin with light aioli and tomato-basil jam			*	*										
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OUR HOUSEMADE DESSERTS														
Tim Baon... a favourite with our most loyal diners (nougat ice cream with Catalan cream and chocolate sauce)	*	*	*			*							*	
Greek-yoghurt sponge, raspberry sorbet and confit red berries	*	*	*											
Catalan cream	*	*	*											
Housemade truffles	*												*	
The perfect brioche torrija with apple, cream and coconut caramel (XXL - to share)	*	*	*										*	
Melted cheesecake with lotus cookie	*	*	*											
Caramel Brownie (homemade walnut brownie, caramel ice cream, chocolate chips and salt caramel)	*	*	*			*							*	
Chocolate ganache cake with bitter cacao	*	*	*			*								
Tarte tatin with Chantilly cream	*	*	*										*	
White-chocolate cake with mango and passion fruit	*	*	*										*	
Chocolate coulant with hand-whipped cream	*	*	*										*	
Trio of citrus sorbets														
<p>In order to inform our customers about possible allergies and intolerances of our dishes, below we include a list of our dishes and their possible allergic manifestation. This table indicates the allergens that must be declared in regulation 1169/2011, if you have any other type of food allergy not included in this table, please let us know.</p>														