



TAPAS

Bread <i>Aioli</i>	3	Patatas bravas <i>Aioli & Bravas sauce</i>	7.50
Pata negra	13	Padron peppers <i>Romesco</i>	7.50
Boquerones <i>Chives & Olive oil</i>	6	Gambas roja <i>Garlic & Olive oil</i>	14
Pulpo carpaccio <i>Orange & Dill</i>	19.50	Baby squid a la plancha	8
Fresh tuna <i>Feta & Olives</i>	18	Steak tartare <i>Bone marrow & Pickle</i>	24
Cauliflower <i>Roasted & Anchovies</i>	10	langoustine <i>Sobrassada & Parsley</i>	18
Beetroot <i>Pistachio & Gorgonzola</i>	11	Albóndigas <i>Tomato</i>	12



MAINS

Entrecôte

Potato & Chicory

27

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Celeriac

Miso & Mushrooms

18

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Côte à l'os*

Seasonal vegetables & Potatoes

39 p.p.

*min 2 per.

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Catch of the day

Daily price

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Sea Bass

Kale & Onion

24

SHARING SURPRISE MENUS

3-course sharing menu. 4-course sharing menu.

35 pp

*min 2 per.

45 pp

*min 2 per.

LOS LIMONEROS



DESSERTS

Sorbet

Lemon, Mango, Coconut, Strawberry or Vanilla

3.50

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French toast

Brioche & Almond

10

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Roasted pineapple

Chocolate & Coffee

12

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Tarte tatin

Quince & Pedro Ximénez

12

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Baked camembert

Rosemary & Toast

13.50