



TAPAS

Bread <i>Aioli</i>	3.50	Patatas bravas <i>Bravas sauce</i>	7.50
Oyster <i>Sherry vinaigre, Asian or Gazpacho</i>	5 p.u.	Padron peppers <i>Romesco</i>	7.50
Pata negra	16	Pulpo <i>Pistou & Saffron foam</i>	19.50
Boquerones <i>Chives & Olive oil</i>	7	Frog Legs <i>Parsley & Garlic</i>	16
Steak tartare <i>Quail egg & Rösti</i>	15	Escargots <i>Butter & Parsley</i>	18
Watermelon <i>Anchovies & Feta</i>	13	Cod beignet <i>Black garlic & Onion</i>	15
Valencian tomato <i>Burrata & Spring onion</i>	14	Eggplant <i>Honey & Bonito</i>	11
Sea bream <i>Chili & Tomato</i>	16	Asparagus <i>Egg yolk & Potato</i>	12
		Artichoke <i>Grill & Chives</i> <i>Supplement foie gras +5 euro</i>	12



MAINS

Côte à l'os* 39 p.p.
Seasonal vegetables & Potatoes *min 2 per

Sea bass in Salt Crust* Day price
Seasonal vegetables & Potatoes *min 2 per

Angus entrecôte 28.50
Green asparagus & Onion

Lobster Thermidor Day price
Pasta Aglio e Olio

Beef tenderloin 34
Moscatel & Cabbage

Monkfish 23.50
Tomato & Capers

Lamb 29.50
Asparagus & Chives

Sole 21.50
Beurre noisette & Herb salad

Risotto 18
Green peas & Feta



DESSERTS

Sorbet

Yogurt, Mango, Coconut, Cherry or Vanilla

4

•

French toast

•

11

Brioche & Almond

Strawberries Romanoff

Vanilla ice cream & Meringue

10

•

Apple

Cinnamon ice cream & Crumble

9

•

Cream puff

Crème catalana & Caramel

12



MENUS

SHARING SURPRISE MENUS

3-course sharing menu*
38 p.p.

4-course sharing menu*
48 p.p.

3 COURSE MENU*

Get to know our special offer:
a 3-course fixed menu for €35 per
person

Feel free to ask the staff if you'd like
more information about the menus

**The menus are exclusively available for ordering per table*