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Onigiri style creamy salted hake croquettes	   	€ 10,00
Brocoli, quinoa, marinated mussels and foie	   	€ 12,00
Our style Andalusian stew dumplings with gravy		€ 12,00
Earthenware pot of mushrooms, egg and black truffle	  	€ 14,00
Artichokes, parsnips and peanut toffee	   	€ 15,00
Tuna tartare, mantou and tom yam	     	€ 19,00
Homemade duck liver foie with truffle bread	  	€ 23,00











VEGETARIAN

Vegetable gyozas	  	€ 8,00
Grilled beetroot salad with crunchy beetroot chips	  	€ 12,00
Five textures of pumpkin	    	€ 14,00

FISH

Meagre, celeriac, pumpkin and black garlic	    	€ 21,00
Hake steamed in Dashi miso, leaks and Enoki mushroom	    	€ 23,00
Turbot in garlic chilli pil-pil sauce, cauliflower, spicy chickpeas		€ 26,00












MEAT

San Pascual pork rib, roasted aubergine, baby potatoes and carrot	   	€ 21,00
Pulled lamb, carrot, orange, puntalete pasta and celeriac	  	€ 22,00
Char-grilled beef tenderloin with black garlic and Guinness	  	€ 29,00

SIDES

Basket of French fries		€ 6.50
Bowl of stir-fried vegetables with sesame		€ 6.50
Serving of bread with oil		€ 2.50

DESSERTS

Extra mature cheese tart	    	€ 8.00
Chocolate, coffee and churro fried pastry	  	€ 9.00
Grilled cream donut, toffee and caramel ice cream	  	€ 9.00