

## FROM OUR "BARRA"

	Half	Full
Hand cut acorn-fed Iberian ham	17,00€	29,50€
Cheese assortment <i>Shropshire (England), Lithuanian (Lithuania), Moubier (France), Manchego (Spain)</i>		19,00€
French oyster special No. 2 (per unit)		5,50€
Traditional Gilda: olive, anchovy, and pickled piparra pepper in a skewer (per unit)		3,00€
Deviled eggs with tuna and tomato sauce (2 units)		7,50€
Smoked and pickled sardine on Raf tomato slices		19,50€
Bread toast with grated tomato <i>Suggested with the Iberian ham</i>		4,50€
Madrid style tripe stew		16,50€

## TO BEGIN

	Half	Full
"Salmorejo" with Iberian ham and hard-boiled egg		13,50€
Iberian ham croquettes (per unit)		3,00€
Traditional Spanish Olivier salad "El Comercial"	9,50€	14,50€
Tigre stuffed mussels (per unit)		4,50€
Padrón peppers		12,50€
Pickled Iberian secreto with pickled veggies		19,50€
"Brava" style potatoes with special aioli		13,50€
Grilled pork ear with spicy brava sauce and lemon		15,50€
Sea bass tartare marinated with lime, soy and tomato		23,00€
Grilled veggies with free range egg and truffle		16,00€
Beef meatballs stewed in Pedro Ximénez sauce		14,50€
Grilled veal sweetbreads with truffle mashed potatoes		19,50€

## SALADS

	Half	Full
Iberian tomato salad with tuna belly in olive oil	10,50€	16,50€
Burrata di bufala with sun dried tomato pesto		17,50€
Caesar salad with free range chicken, kale, arugula, and pecorino cheese		15,50€

## RICES

Rice with squid and shrimp D.O. Calasparra (2 people min)		38,00€
A banda style rice with duck (2 people min)		35,00€

## MEATS



Beef Wellington with mushrooms and grilled sweet potatoes	36,00€
Whole or sliced dry aged beef sirloin with potatoes	31,50€
Dry aged beef steak tartare	19,50€
Roasted picantón chicken with honey and rosemary glaze	18,50€
Dry aged beef burger with brioche bun and cheddar cheese (200 gr)	18,00€
Ox tail cannelloni with bechamel sauce and portobello mushrooms	20,50€
Iberian pork cheek stewed in saffron and almond sauce	20,50€
Grilled dry aged beef ribeye (1 kg)	68,00€

## FISHES



Tuna tataki with vinaigrette and almond cream	17,50€
Line caught hake in batter with garlic hollandaise sauce	20,00€
Cod confit with ratatouille	21,00€
Calamari ink stew with rice	23,50€
Grilled octopus with Canary mojo sauce	25,00€
Squid and onion sautéed with rice	20,50€

## COMPANIONS



Grilled "piquillo" peppers	7,00€
Baked sweet potatoes	7,00€
Truffled mashed potatoes	7,00€
Fries	7,00€
Rice	7,00€

## DESSERTS



Warm chocolate cake with almond praliné ice-cream	8,00€
Cheesecake with wild berries	8,00€
Caramelized French toast on rice pudding	8,00€
Lemon or tangerine sorbet <i>With sparkling wine 1€ extra</i>	7,50€
Pineapple with red berries and raspberry sorbet	8,00€
Homemade ice-cream (2 scoops per serving): Bourbon vanilla, chocolate, tiramisu, meringue, violet, yogurt, raspberry, lemon sorbet, and tangerine sorbet <i>Extra scoop 3,25€</i>	6,50€