



### IBERIAN COLD CUTS AND CARPACCIOS

|   | HALF    | PORTION | ALLERGENS |
|---|---------|---------|-----------|
| IBERIAN ACORN-FED HAM PATA NEGRA          | 15,00 € | 26,00 € |           |
| IBERIAN ACORN-FED LOIN                    | 15,00 € | 24,00 € |           |
| HAM JAPANESE WAGYU                        | 18,00 € | 28,00 € |           |
| BEEF CARPACCIO - EL BULLY RECIPE          | 18,00 € | 26,00 € | LA-MO     |
| PAN TUMACA- OLIVE BREAD WITH TOMATE SAUCE |         | 8,00 €  | GL        |

### SELECTION OF CHEESES

|                               | HALF    | PORTION | ALLERGENS |
|-------------------------------|---------|---------|-----------|
| PREMIUM CHEESE ASSORTMENT     |         | 32,00 € | FS-LA     |
| 5 TYPES                       | 18,00 € | 26,00 € | FS-LA     |
| ZAMORANO CURED CHEESE         | 10,00 € |         | FS-LA     |
| CURED GOAT CHEESE             | 12,00 € |         | FS-LA     |
| CREAMY GOAT CHEESE FROM RONDA | 8,00 €  |         | LA        |

### STARTERS

|   | HALF    | PORTION | ALLERGENS            |
|---|---------|---------|----------------------|
| RUSSIAN SALAD WITH OCTOPUS                    | 10,00 € | 18,00 € | CR-HU-MA-MO-PE-SU    |
| ALMOND GAZPACHO WITH SARDINE, COCONUT & APPLE | 12,00 € | 18,00 € | FS-GL-LA-PE-SU       |
| IBERIAN HAM CROQUETTES (4/8 UNITS)            | 10,00 € | 16,00 € | GL-HU-LA             |
| PANCETTA CROQUETTES (4/8 UNITS)               | 10,00 € | 16,00 € | SO-GL-HU-LA-PE-MA    |
| FOIE GRAS WITH PORT & LEMON                   |         | 20,00 € | SU-FS                |
| CARNITAS TACOS - BRAISED PORK (2/4UNITS)      | 14,00 € | 24,00 € | SU                   |
| TUNA TOAST WITH MANGO FOAM & AVOCADO          |         | 16,00 € | LA-HU-MO-SO-PE-SE-GL |
| ANCHOVY (4/8 UNITS)                           | 14,00 € | 24,00 € | PE                   |
| ANCHOVY WITH BLACK GARLIC BUTTER (UNIT)       |         | 4,50 €  | LA-PE                |
| SALMON WITH GIN & TONIC AND CITRUS            |         | 21,00 € | PE-FS-SU             |

### SPECIAL BEATAS VEGETABLES

|  | HALF | PORTION | ALLERGENS      |
|--|------|---------|----------------|
| OUR "CAESAR" SALAD                               |      | 19,00 € | MO-PE-HU-GL-LA |
| ASPARAGUS WITH ROMESCO & IDIAZABAL SMOKED CHEESE |      | 15,00 € | LA-GL-FS-SU    |
| LEEK, POPCORN & TRUFFLE                          |      | 15,00 € | HU-LA          |
| ROASTED PUMPKIN WITH FETA CREAM                  |      | 12,00 € | FS-GL-LA       |
| ROASTED PEPPERS WITH EGG YOLK                    |      | 12,00 € | HU             |

According to the provisions of **REGULATION (EU) No. 1169/2011** on food information provided to consumers, we inform our clients that **the products included in the menu may contain allergens or traces thereof**. For more information please consult our staff.



Bread 1.90€/pax - VAT included



### FISH MAIN COURSES

|  |         |                      |
|--|---------|----------------------|
| TUNA TATAKI, WASABI GUACAMOLE AND CHINESE CABBAGE            | 26,00 € | PE-SO-SU-MA-SE-MO-GL |
| TRADITIONAL SEA BASS CEVICHE                                 | 22,00 € | AP-GL-PE             |
| LEMONFISH TIRADITO - SASHIMI                                 | 25,00 € | PE-AP-GL             |
| TIMBALE OF CRAB AND PRAWN IN PIL-PIL SAUCE                   | 32,00 € | LA-SU-MA-CR-HU       |
| BLACK COD WITH COCONUT SAUCE                                 | 24,00 € | GL-PE-SO-SE          |
| LIGHTLY SEARED CARDINAL PRAWN WITH PALO CORTADO&GARAM MASALA | 36,00 € | CR-SU                |
| TUNA RAGÙ RAVIOLI WITH GOAT CHEESE SAUCE                     | 18,00 € | PE-AP-SU-LA-HU-GL    |
| WILD CATCH OF THE DAY WITH ASIAN-STYLE DOGFISH BROTH         | 28,00 € | PE-GL-HU-MA-CR       |
| DRY RICE "PAELLA" WITH KING PRAWNS, SCALLOPS & CORAL AIOLI   | 25,00 € | CR-HU-PE-MA-AP       |

### PORTION ALLERGENS

|         |                      |
|---------|----------------------|
| 26,00 € | PE-SO-SU-MA-SE-MO-GL |
| 22,00 € | AP-GL-PE             |
| 25,00 € | PE-AP-GL             |
| 32,00 € | LA-SU-MA-CR-HU       |
| 24,00 € | GL-PE-SO-SE          |
| 36,00 € | CR-SU                |
| 18,00 € | PE-AP-SU-LA-HU-GL    |
| 28,00 € | PE-GL-HU-MA-CR       |
| 25,00 € | CR-HU-PE-MA-AP       |

### MEATS MAIN COURSES

|   |            |                |
|---|------------|----------------|
| STEAK TARTAR  | 22,00 €    | HU-MO-PE-SU-SO |
| FREE-RANGE CHICKEN TEXTURES WITH CAUSA                | 22,00 €    | SU-SO-GL-AP-LA |
| PORK TENDERLOIN LOW TEMPERATURE                       | 27,00 €    | LA-FS-SU       |
| BEEF ENTRECOTE (300G)                                 | 28,00 €    | GL             |
| BONE-IN BEEF TENDERLOIN 400GRS                        | 42,00 €    | GL             |
| IBERIAN PORK RISOTTO WITH ROSSO PESTO                 | 24,00 €    | GL-FS-LA       |
| BEEF RIB - PIECES OF 0.7 TO 0.9 KG AP.                | 90,00 €/kg | GL             |
| T-BONE BEEF GRAN SELEZIONE-PIECES OF 1KG TO 1.2KG AP. | 85,00 €/kg | GL             |

|            |                |
|------------|----------------|
| 22,00 €    | HU-MO-PE-SU-SO |
| 22,00 €    | SU-SO-GL-AP-LA |
| 27,00 €    | LA-FS-SU       |
| 28,00 €    | GL             |
| 42,00 €    | GL             |
| 24,00 €    | GL-FS-LA       |
| 90,00 €/kg | GL             |
| 85,00 €/kg | GL             |

### OPCIONAL SIDES

|                                 |        |        |
|---------------------------------|--------|--------|
| PADRÓN PEPPERS                  | 6,00 € | GL     |
| PRIMOR POTATOES OR FRENCH FRIES | 6,00 € | - / GL |

|        |        |
|--------|--------|
| 6,00 € | GL     |
| 6,00 € | - / GL |

### DESSERTS

|  |         |                |
|--|---------|----------------|
| PAYOYO CHEESE MILLEFEUILLE WITH CHERRY ICE CREAM     | 11,00 € | GL-HU-LA-SO-FS |
| CHOCOLATE INDULGENCE                                 | 12,00 € | GL-LA-HU-FS-SO |
| SELECTION OF HOMEMADE ICE CREAMS                     | 9,00 €  | GL-LA-SO-FS-HU |
| FRENCH TOAST WITH DULCE DE LECHE & VANILLA ICE CREAM | 10,00 € | GL-LA-HU-FS-SO |

|         |                |
|---------|----------------|
| 11,00 € | GL-HU-LA-SO-FS |
| 12,00 € | GL-LA-HU-FS-SO |
| 9,00 €  | GL-LA-SO-FS-HU |
| 10,00 € | GL-LA-HU-FS-SO |

### PAIRING: 5 WINES

### TASTING MENU 6 PASSES

|                |                |
|----------------|----------------|
| <b>STANDAR</b> | <b>PREMIUM</b> |
| <b>35,00 €</b> | <b>60,00 €</b> |
|                | <b>80,00 €</b> |