



## SNACKS

Banderilla	30
Home Marinated Olives, Piparras	48
Tomato Bread	33
Oyster Daniel Sorlut Special	65
Cured White Anchovies on Potato Chips	67
Cured White Anchovies with Garlic Picada	65
Cured Anchovies from L'Escala on Shredded Tomato	130
25gr Teruel Ham up to 23 Months curation	40
25gr Chorizo Ibérico Acorn-Fed	43
25gr Cured Morcilla Ibérico Acorn-Fed	47
25gr Ibérico Ham Acorn-Fed up to 48 Months curation	140

## TAPAS

Seasonal Tomato Salad, Smoked Sardines	95
Padrón Peppers, Pinch of Salt	75
Grilled Vegetables with Romesco	75
Chorizo Ibérico Potato Salad	55
Butter Lettuce Salad, Walnuts, Mustard Dressing	55
Spicy Potato and Beef Bomba	65
Patatas Fritas fried in 100% Arbequina Extra Virgin Olive Oil	47
Our Patatas Bravas	55
Huevos Rotos ( <i>with Mushroom, Morcilla or Chorizo</i> )	73
Fifty Fifty	80
Steak Tartare, Bone Marrow	220
Sustainable Tuna Tartare our way	198
Duck Foie Gras Mie Cuit	150
Gambas Al Ajillo	150
Octopus Gallega on Potato Cream	135

## FROM THE SKILLET

*served with Patatas Fritas fried in 100% Extra Virgin Olive Oil,  
Piquillo Peppers, Butter Lettuce with Mustard Dressing*

280gr Rubia Gallega Boneless Rib Eye	499
220gr Rubia Gallega Tenderloin	527
280gr Australian Black Angus 200 Days Grain-Fed	475
Ibérico Pork Short Ribs, Acorn-Fed	395
180gr Tuna Steak	440

## OTHER MAINS

Double Cheeseburger	185
Chef's Burger	185
Whole Spring Chicken, Stewed in Spanish Sweet Wine	250
Black Fideos, Spanish Red King Prawns, All I Oli	350

## SIDES

Patatas Fritas fried in 100% Arbequina Extra Virgin Olive Oil	47
Confit Red Piquillo Peppers	66
Butter Lettuce, Mustard Dressing	35



## SWEET

Warm Cheesecake, Whiskey Ice Cream <i>(Contains Real Whiskey)</i>	70
Baked Hot Chocolate Cake, Candied Orange, Hazelnut, Chocolate Cardamom Ice Cream	70
Ice Cream: Vanilla, Chocolate, Strawberry, Lemon & Whiskey	35/ Scoop

## CHEESE

### SPAIN

25g Inanna Organic Sheep	55
25g Truffle Manchego	60
25g Blue Valdeón	45

### FRANCE

25g Camembert	40
25g Roquefort St Luis	45