



## 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 on Shredded Tomato	130
Chorizo Ibérico Croquetas 2pcs	30
25gr Teruel Ham up to 23 Months curation	40
25gr Chorizo Ibérico Acorn-Fed	43
25gr Ibérico Ham Acorn-Fed up to 48 Months curation	140

## TAPAS

Chorizo Ibérico Potato Salad	55
Butter Lettuce Salad, Walnuts, Mustard Dressing	55
Roasted Vegetables Coca with Anchovies	78
Seasonal Tomato Salad, Smoked Sardines	95
Rubia Tenderloin Carpaccio, Truffle-Honey Dressing & Manchego Cheese	118
Hokkaido Scallop in "Escabeche"	128
Sustainable Tuna Tartare our way	198
Steak Tartare, Bone Marrow	220
Patatas Fritas fried in 100% Arbequina Extra Virgin Olive Oil	47
Huevos Rotos <i>(with Mushroom, Morcilla or Chorizo)</i>	73
Padrón Peppers, Pinch of Salt	75
Grilled Vegetables with Romesco	75
Fifty Fifty	80
Lazy Omelette with Gambas Al Ajillo	90
Octopus Gallega on Potato Cream	135
Duck Foie Gras Mi-Cuit	150
Gambas Al Ajillo	150

## 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 Chicken, Roasted with Vegetables & Red Wine Sauce	290
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