





















LET'S SHARE

- COD SALAD with guacamole and mango   **14€**
- SPANISH POTATOE SALAD  **half 9€/complete 14€**
- BURRATA SALAD with *concassé* tomato and pesto
    **16€**
- *RISOTTO WITH SPINACHS AND PRAWNS*
  **16€**
- *RISOTTO WITH MUSHROOMS*  **17€**
- MULLIGAN STEW PASTRY with caramelized onion  **18€**
- "POCHAS" (HARICOT BEANS) WITH MUSSELS in green sauce  **18€**
- SEASONAL MUSHROOMS **s/m**
- TRIPE MADRID STYLE **18€**
- IDIAZÁBAL CHEESE aged 6 years with tomato jam  **18€**
- CROQUETAS MIMADAS
   **half 9€/complete 13€**

EGG ON BOARD

- FRIED EGGS WITH MUSHROOMS
  **19€**

- “CHANQUETES” (fried transparent gobies) into a nest with poached egg



15€

- COD OMELETTE with Padrón peppers and “bilbaina”

(olive oil with garlic and chilli)



17€

MEATING POINT

- GRILLED BEEF SIRLOIN with potatoes and boletus sauce **23€**

- LAMB TACO (stewed and shredded lamb meat with guacamole, ‘pico de gallo’ and pickled red onion) **6€**

- STEWED CHEEK with sweet wine reduction



18€

- SLOW-BAKED PORK SHOULDER with potato *parmentier*



22€

- BULLFIGHTING BURGUER  **16€**








- GALICIAN BEEF ENTRECÔTE with its garnish **24€**

- STEAK TARTARE “to the public”



23€

UNDER THE SEA...

- BLACK TEMPURA HAKE with vermouth emulsion  **19€**
- OCTOPUS CEVICHE with 'huancaína' (Peruvian cream) **20€**
- GRILLED OCTOPUS with cassava charcoal and *chimichurri*
 **21€**
- SALMON TARTAR
    **18€**
- GRILLED BABY SQUIDS with wild asparagus and scallop sauce
 **19€**

Price inclusive of VAT

Bread and aperitif: 1'50€