



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 **m.p.**
- TRIPE MADRID STYLE **18€**
- IDIAZÁBAL CHEESE aged 6 years with tomato jam **18€**
- PAMPERED CROQUETTES **half 9€/complete 13€**

EGG ON BOARD

- FRIED EGGS WITH TUNA TARTAR and “piparras” (green chilli) vinaigrette **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 'huancaïne' (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€