



— CHARCUTERIE BOARDS AND — CANNED FOODS

Doña Tomasa's anchovy cured and pickles skewer 3,5

Cantabrian cured anchovy 00 3

100% Ibérico acorn-fed ham 29

Artisanal dried beef cecina with almonds 28

Crystals toasts with tomato 5

— DOÑA TOMASA'S CANNED FOOD —

Mussels in marinade 18

Canned spicy sardines 10

Navajas (shellfish) 26

Canned sardines 10

Stuffed baby squid 16

Tuna belly 18

— CASTIZO BITES —

Homemade truffle croquettes 9,5 | 18

Homemade ibérico ham croquettes 7,5 | 14

Shrimps and mayonnaise potato salad 15

Crunchy pork belly torreznos with stewed potatoes 9 | 17

Spicy bravas potatoes with kimchi sauce and mild black garlic alioli 13

Fried rabbit chops with straw potatoes 15

— RAW BAR —

Oyster N2 1 pc. 6

Red prawns carpaccio with smoked egg yolk and crispy egg white
(add caviar +28) 24

Hamachi tiradito with ají amarillo 22

Balfegó red tuna with pickled green pepper 17

Red tuna tartar on traditional potato causa (add caviar +28) 22

Sea bass and mango ceviche with passion fruit and rocoto tiger milk 22

— STARTERS —

Steak tartar roll and spicy mayonnaise (add caviar +28) 12

Large leek baked in a wood-fired oven 17

Grilled artichokes with roasted peppers and hazelnut dip 18

Seasonal tomatoes with tuna belly and pickle dressing 22

Roasted aubergine with parmesan, mozzarella and pesto 16

Caesar salad with grilled chicken 17

Crab cannelloni with spicy laksa sauce 26

Steamed mussels with red curry and sage 24

GRILLED MEATS

- Dry aged beef steak €/kg 95
Simmental beef sirloin 35
Sirloin steak of Galician Rubia beef 32
Truffled burger with fried egg and fries 24
Marinated top loin ibérico pork tenderloin 25
Grilled suckling lamb chops 31

SIDES

- Grilled bimi 6 / Piquillo peppers confit 6 / French Fries 5 / Potato creamy parmentier 6 / Green salad with onions 5

FISH OF THE DAY

- Scrambled eggs with red prawns in garlic sauce (add caviar +28) 34
Grilled sea bass fillet with green curry sauce and pack choi green curry 28
Hake with hollandaise sauce and sautéed spinach 25
Grilled salmon with crunchy kale 27

WOOD-FIRED PIZZAS

- Burrata, mortadella di Bologna and pistachio cream 24
Fresh truffle, Mahon cheese and tartufata 32
Cecine dry beef, crispy kale and figs 25
Pulled pork, green chili sauce and pickled onion 24
Prosciutto cotto, candied morels, smoked egg yolk and olive powder 26

DESSERTS AND ICE CREAM

- Tribute to Roscón de Reyes with cream 9
Cheesecake 9
Grilled pineapple, crumble and coconut ice cream 8
Lemon pie with Italian meringue 9
Brownie with croissant cream and smoked ice cream 8
Tres leches sponge cake with passion fruit soup and white chocolate pop rocks 8
Homemade ice cream €/scoop 4

Cheese board with nuts, quince jelly and figs 16

