



POZUELO DE TAPAS

TAPA + soft DRINK €4

Creamy Cheese and Arugula Pesto Calzone

From November 8 to 17

CHARCUTERIE BOARDS AND CANNED FOODS

Acorn-fed 100% Ibérico Ham 18 | 30

Wagyu Cecina and fried almonds 38

Artisan cheese platter 18

Cantabrian 00 Anchovies 3

Crystal bread with tomato 5

Traditional Gilda with anchovies
and piparra 3.5

— DOÑA TOMASA'S CANNED FOOD —

Mussels in marinade 18

Razor clams 26

Stuffed baby squid 16

Canned spicy sardines 10

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Skipjack tuna belly 18

— STARTERS —

Homemade truffle croquettes 9,5 | 18

Homemade ibérico ham croquettes 7,5 | 14

Brioche with Galician Rubia cow steak tartare
(add caviar +28) 6,5 | 12

Russian salad with Galician octopus
and Ikura 18

Tudela lettuce hearts a salad 17

Matured ribeye tacos 7.5 | 14

Leek in Five-textured leek baked in a wood oven 16

Potatoes with classic brava sauce
and a light alioli 14

Grilled artichokes with roasted pepper
and hazelnut sauce 18

Suckling pig torreznos with mashed potatoes 9 | 17

Roasted eggplant, fresh herb pesto, Parmesan,
and anchovies 16

Spider crab stew lasagna with
crispy artichoke 26

— RAW BAR —

Natural oysters No. 3 | per unit 6

Scarlet prawn carpaccio with roasted onion purée
(add caviar +28) 34

Balfegó bluefin tuna tartare on Peruvian causa
(add caviar +28) 22

Balfegó bluefin tuna loin skewer with
piparras 17

Sea bass and mango ceviche 22

Spherika sturgeon caviar 30g tin 69

GRILLED MEATS

Dry aged beef steak €/kg 95

Simmental beef sirloin 35

Sirloin steak of Galician Rubia beef 32

SIDES

Grilled bimi 6

Confit piquillo peppers 6

French Fries 5

Truffled burger with fried egg and fries 24

Iberian pork pluma with Andalusian marinade 26

Grilled spatchcock chicken with piri piri 26

Creamy Potato parmentier 6

Green salad with onions 5

Grilled turbot loin with Bilbaína sauce 32

Wood-fired octopus with paprika
mayonnaise 28

Sea bass loin with green curry sauce and
pak choi 28

Grilled salmon with crunchy kale 27

WOOD-FIRED PIZZAS

Burrata, mortadella di Bologna and
pistachio cream 24

Fresh truffle, Mahón cheese, and tartufata 32

Prosciutto cotto, confit morel mushrooms,
smoked egg yolk, and olive powder 26

Wagyu cecina, crispy kale, and figs 32

DESSERTS AND ICE CREAM

Tribute to Roscón de Reyes with cream 9

Baked cheesecake 9

Candied and roasted pineapple with coconut
ice cream 8

Lemon pie with Italian meringue 9

Brownie with croissant cream and smoked ice
cream 8

Artisanal ice creams (coconut, strawberry,
passion fruit, cream, roscón, chocolate, and
vanilla) €/scoop 4

Cheese board with nuts, quince jelly and figs 18

Autumn letter I invest by
Aurelio Morales

