



— CHACINAS Y SALAZONES —

- 100% Ibérico Acorn-Fed Ham 18 | 30
- Wagyū Cecina and Fried Almonds 38
- Artisan Cheese Milky Way 18
- Cantabrian Anchovy 00 (1 unit) 3
- Madrid-style Gilda with Cantabrian anchovy with pickled mussels 4
- Crunchy cristal bread with seasonal tomato 5

— TO SHARE —
Cold Dishes

- Cantabrian Anchovy 00 on toasted brioche with smoked butter shavings (3 pcs) 12 New item
- Surf & Turf of aged picanha and caviar with oyster mayonnaise on seaweed flatbread (3 pcs) 24 New item
- Oyster tasting N2: Aguachile, Bloody Mary, and Ponzu (3 pcs) 22
- Crispy red tuna pancakes with avocado and chipotle emulsion (3 pcs) 18
- Salmon tartar brioche with wasabi dressing (3 pcs) 17 New item
- Ajoblanco with smoked sardine, tart green apple, and Andalusian adobo drops 15 New item
- César chicken and parmesan nems 17
- Traditional Russian salad with tuna belly and mayonnaise foam 14
- Marinated cherry tomato and pink tomato salad with parmesan foam 15 New item
- Tender green leaf salad, wheat bulgur with miso dressing, and red tuna 16 New item
- Seafood and shellfish salpicón with its own emulsion, finished tableside 19 New item
- White fish ceviche with mango, mandarin, and rocoto pepper 22
- Rubia Gallega beef steak tartare 32
- Roasted eggplant and pepper escalivada with Mediterranean picadillo and orange vinaigrette 18 New item

— TO SHARE —
Cold Dishes

- Creamy 100% Ibérico Ham Croquettes 7,5 | 14
- Truffle and Cured Egg Yolk Croquettes 9,5 | 18
- House potatoes with alioli and traditional slow-cooked brava sauce, finished tableside 14 New item
- Suckling pig torreznos, thin, delicate, and crispy 9 | 17
- Winning matured ribeye tacos with avocado vinaigrette and crispy leek 7,5 | 14
- To the bone: leek in five textures roasted in a wood-fired oven 16 POZUELO DE TAPAS 1º PREMIO
- Alcachofas a la brasa con cecina de Waygū, avellanas y yema curada 22
- Grilled artichokes with Wagyū cecina, hazelnuts, and cured egg yolk (4 uds) 22 New item



WOOD-FIRED PIZZAS

- Regina Margherita: tomato sauce, mozzarella, and basil 18
- La Burratina: burrata cheese, Bologna mortadella, and pistachio crisp 24
- La Trufada Fresca: truffle, Mahón cheese, Roquefort, and guanciale 22
- Ibérico ham, stracciatella, and basil 24

FROM THE MARKET

- Grilled and wood-roasted octopus in our oven with sweet paprika mayonnaise 28
- White lasagna with txangurro stew and crispy artichokes 24
- Grilled salmon with crispy kale 22
- Grilled wild turbot with garden meunière (min. 2 persons) €/person 34
- Grilled estuary sea bass with creamy parmentier (eat with skin) 29

OUR SPECIALTY
Grilled Meats

- Tender grilled veal sweetbreads with lemon 22
- Aged beef skirt steak with house-made green chimichurri 28
- Rubia Gallega beef tenderloin with French Périgord sauce 32
- Simmental beef sirloin: noble cut grilled over fire 36
- Simmental Beef T-Bone €/kg 98
- Selected aged beef rib chop €/kg 95
- Signature burger with black truffle essence, egg, and homemade fries 22
- To Be Enjoyed with Your Hands
- Ibérico pork secreto with Mexican mole and sweet corn cream 26
- Grilled Spicy Cornish Hen with Lemon and Mediterranean Spices 24

SIDE DISHES

- Homemade French fries 4
- Grilled bimi (or Grilled broccolini) 5
- ndied piquillo peppers (or Slow-cooked piquillo peppers) 6
- Grilled corn on the cob 4
- Potato Parmentier 4
- Grilled vegetables 6
- Fresh green salad with onion 4

Summer menu

Aurelio Morales

