



CURED MEATS AND SALTED FISH

100% Ibérico Acorn-Fed ham 18 | 30

Wagyū Cecina with fried almonds 38

Artisan Cheese "Milky Way" 18

Madrid-style gilda with Cantabrian anchovy and 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: Aged picanha and caviar with oyster mayo
on seaweed flatbread (3 pcs) 24 New item

Oyster tasting N2: Aguachile, Bloody Mary, and Ponzu (3 pcs) 22

Crispy red tuna Tacos with avocado and chipotle emulsion (3 pcs) 18 New item

Salmon tartare brioche with wasabi dressing (3 pcs) 17

Ajoblanco with smoked sardine, tart green apple,
and Andalusian adobo drops 15 New item

Traditional Russian salad with Tuna Belly and mayo foam 14

César chicken and parmesan nems 17

Marinated cherry tomato and pink tomato salad
with parmesan foam 15 New item

Tender green leaf Salad with wheat bulgur, miso dressing,
and red tuna 16 New item

Seafood and shellfish cocktail with emulsion 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

Hot 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 POZUELO DE TAPAS WIN

Grilled artichokes with Wagyu cecina, hazelnuts,
and cured egg yolk (4 pcs) 22 New item

Summer letter by

Aurelio Morales