



—CURED MEATS AND SALTED FISH—

- 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—
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
- 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 Wagyu 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

Grilled veal Sweetbreads with lemonn 22

Aged beef skirt steak with house-made green chimichurri 28

Rubia Gallega tenderloin with french périgord sauce 32 New item

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 New item

Grilled spicy cornish hen with lemon and Mediterranean Spices 24 New item

SIDE DISHES

Homemade french fries 4

Grilled bimi (or Grilled broccolini) 5

Candied 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