



— COCKTAILS —

For an appetizer

APEROL SPRITZ 10

For an appetizer, we'll have soup

NEGRONI 10

Gin, sweet vermouth, and Campari

DRY MARTINI 10

Gin with a hint of dry vermouth

PALOMA 10

Tequila, lime juice, and grapefruit soda



MUST-HAVES

Something to start with

GILDA MATRIMONIO 4

The classic with anchovy and boquerón, piparra pepper, and olive

CECINA DE LEÓN, PAN DE CRISTAL Y TOMATE 26

Thinly sliced cecina served with crispy cristal bread and fresh tomato

ARTISAN CHEESE PLATTER 18

Tasting of assorted cheeses

CANTABRIAN ANCHOVY OO ON BRIOCHE (3 PCS) 12

Premium anchovy on toasted brioche with smoked butter shavings

OYSTER TASTING N2 (3 PCS) 22

Aguachile, Bloody Mary, and Ponzu — three preparations to enjoy the taste of the sea

FIELD STARTERS

RAF TOMATO, SPRING ONION, AND PIPARRA SALAD 18

Tomato salad with fresh spring onion and Basque piparra peppers

WARM SUGAR SNAP PEA SALAD 16

Sautéed sugar snap peas with feta cheese and black garlic aioli

CHARGRILLED ARTICHOKE WITH IBÉRICO HAM 22

Chargrilled artichokes with Ibérico ham, hazelnuts, and cured egg yolk

MUSHROOM RAGOUT 24

Mushroom ragout with egg yolk and Ibérico pork cheek

CHARGRILLED SEASONAL VEGETABLES 16

Selection of seasonal vegetables grilled to perfection

POCHÉD EGG, POTATOES, AND TRUFFLE 20

Pochéd egg served over confit potatoes with truffle

HOUSE STARTERS

TRADITIONAL RUSSIAN SALAD 14

Served with select tuna belly and topped with a light mayonnaise foam

CHICKEN CAESAR & PARMESAN LETTUCE WRAPS 16

Crispy lettuce leaves filled with Caesar-style chicken and a touch of Parmesan

100% IBÉRICO HAM CROQUETTES 7.5 | 14

A must-try: delicate béchamel with Ibérico ham

HOUSE FRIES WITH AIOLI AND HOMEMADE SPICY SAUCE 14

Twice-cooked fries served with delicious traditional homemade sauces, finished at the table

CRISPY PORK BELLY SLICES 9 | 17

Delicate, ultra-crispy slices of suckling pig

THE BEST SPANISH OMELETTE IN THE WORLD 16

Potato and plenty of onion, simmered with our signature tripe sauce

GARLIC SAUTÉED OCTOPUS 21

Garlic-sautéed octopus, served with pan-fried potatoes and free-range fried egg

— TO EAT WITH YOUR HANDS —

WINNING TACOS

Aged pork chop tacos, avocado vinaigrette, and crispy leek

7.5 | 14

POBLADO DE TAPAS
1º PREMIO

AGED BEEF BURGER

200g burger with smoked cheese, lettuce, onion, tomato, pickles, mustard, mayonnaise, and ketchup

22

