



## — 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

## SPOON DISHES

JUDIONES DE LA GRANJA WITH CLAMS 24

LENTILS WITH FOIE GRAS 24

VERDINAS BEANS WITH COD 26

## — TO EAT WITH YOUR HANDS —

WINNING TACOS

Aged pork chop tacos, avocado vinaigrette, and crispy leek  
7.5 | 14

EL PREMIO

AGED BEEF BURGER

200g burger with smoked cheese, lettuce, onion, tomato, pickles, mustard, mayonnaise, and ketchup  
22



## — FILLET —

### GRILLED SALMON 22

Roasted salmon with delicious crispy kale

### MENA COD 22

Confit cod with Manchego-style ratatouille

### GALICIAN-STYLE HAKE 24

With paprika sofrito and potatoes

### SAPITO 46

Grilled sapito with Bilbaína sauce (serves 2)

### GRILLED BLUEFIN TUNA JOWL 68

Tuna cheek steak (serves 2)

## PREMIUM MEATS MENA

### GRILLED SIRLOIN 32

Grilled sirloin steak

### BEEF STRIPOIN 360g 36

Grilled beef striploin, 360g

### AGED BEEF SELECTION CHOP BY WEIGHT 1.1kg (2 PAX) 106

Premium aged beef chop, 1.1kg (serves 2)

### GRILLED SPICY SPRINGER CHICKEN WITH LEMON AND MEDITERRANEAN SPICES 24

Tender grilled spring chicken with lemon and Mediterranean spices

### GRILLED TENDER VEAL SWEETBREADS WITH LEMON 22

Delicate veal sweetbreads grilled with a touch of lemon

## — STEWS —

### BRAISED OXTAIL 22

### IBÉRICO PORK CHEEK IN RED WINE WITH PARMENTIER 26

### TRIPE WITH ASTURIAN SMOKED CHORIZO AND SMOKED BLOOD SAUSAGE 22

## — WOOD-FIRED PIZZAS —

### MARGHERITA – 18

Tomato sauce, mozzarella, and basil

### TRUFFLE – 22

Truffle, Mahón cheese, Roquefort, and guanciale

### IBÉRICA – 24

Ibérico ham, stracciatella, and basil

### LA CHULETA – 28

Tomato sauce, mozzarella, and thin slices of aged beef chop

### MALLORCA SOBRASADA D.O. – 24

Tomato sauce, mozzarella, and Mallorcan sobrasada

### STEAK – 26

Tomato sauce, mozzarella, and fine steak tartare

### BURRATINA – 24

Burrata cheese, mortadella di Bologna, and crispy pistachio

## — SIDES —

### FRENCH FRIES 4

### CONFIT PIQUILLO PEPPERS 6

### FRESH GREEN SALAD 4

### GRILLED VEGETABLES 6

*Autumn-Winter menu:  
Chef Teto Bargueño's creation*

