



— 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 00 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



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 STRIPLOIN 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

STEWES

BRAISED OXTail 22

IBÉRICO PORK CHEEK IN RED WINE WITH PARMENTIER 26

TRIBE 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*

