





SNACKS

IBERIAN CURED HAM RESERVE J.P. DOMECCQ
SHRIMP OMELETTE
HAM J.P. DOMECCQ CROQUETTE (unit)
INNSBRUK CROQUETTE (unit)
WILD MUSHROOM AND FOIE CROQUETTE WITH APPLE COMPOTE (unit)
SEA ANEMONES FROM CÁDIZ WITH CITRUS MAYONNAISE
ANCHOVIES FROM "L'ESCALA"
TOASTED FLAT BREAD WITH TOMATO
GUACAMOLE IN MOLCAJETE WITH NACHOS 
BALFEGÓ TUNA DICES with wasabi foam
LOBSTER ROLL WITH LOBSTER TAIL, ROAST BEEF, BRIOCHE BREAD 
(french fries and secret sauce)

COLD STARTERS

WARM PRAWN SALAD
with watercress, lamb's lettuce, radish, saffron prawn and mojo picón
CEVICHE OF MARKET'S FISH
with coconut cream, avocado, mango and pickled red onion 
SMOCKED SALMON POKE
with mango, edamame, avocado and royal quinoa
BALFEGÓ TUNA SASHIMI
with teriyaki sauce and lactonesa wasabi
VITELLO TONNATO
with capers, watercress leaves

WARM STARTERS


PAD THAI
rice noodles with prawns, vegetables, peanuts, ginger and tofu 
EGGS FROM "CALAF"
with foie or Iberian ham J.P. Domeccq
VEGETABLES WOK
seasonal vegetables with celery cream
RAVIOLI OF MUSHROOMS AND PRAWNS
with Parmigiano cheese cream
PENNE A LA AMATRICIANA
Bacon, tomato, pecorino cheese, basil.
SPINACH NOODLES with CARBONARA
egg yolk and pecorino cheese
RAVIOLONE WITH ROASTED AUBERGINES AND SMOKED SCAMORZA CHEESE
with anchovy and courgette sauce
ROASTED DUCK AND PEAR RAVIOLI
with mushroom cream and a touch of pesto

FISH

OCTOPUS WITH COCONUT AND GINGER
philippine style
GRILLED KING CRAB
with assorted mushrooms
SMOKED BALFEGÓ TUNA TATAKI
with arugula and sake, sesame and soy vinaigrette
SALMON TARTAR
with mango, guacamole and herring caviar
GRILLED ATLANTIC SEA BASS
with *piquillo* and mushroom ragout
LOBSTER BROTHY RICE

This restaurant complies with Decree 1420/2006, preventing anisakis in fishery products.

MEAT

CHATEAUBRIAND
with béarnaise sauce and soufflé potatoes (for 2 people)
SUCKLING PIG FROM SEGOVIA
cooked at low temperature with anise infused pineapple
"DELTA DEL EBRO" RICE
with "canetó" duck and truffled butter
OUR "SPEAKEASY" STEAK TARTAR 
BEEF RIBS NEW YORK STYLE
low-temperature beef ribs with pumpkin parmentier
MEAT BALLS
mixed beef and Iberian pork meatballs with andalusian-style squid

Please inform our staff if you have any allergies or food intolerances.