



nibbles

crystal bread olive oil & grated ramalette tomatoes 6

marinated olives 6

gordal olives filled with vermouth gel 8

boards

bellota ham 80gr with crystal bread, olive oil & grated ramalette tomatoes 28

iberian cold cuts 100gr chorizo, lomo, salchichón with crystal bread, olive oil & grated ramalette tomatoes 19

baked bufala camembert pickled pear, ginger, honey served with toasted nut bread 24

plates to share or not

from the can

mussels escabeche potato chips 15

anchovies 00 toasted sourdough 16

gildas 17

from the sea

white fish ceviche guava, rocoto, ginger, crispy rice 19

octopus slices orange, fennel, olives, mint 14

our prawn ajillo carpaccio fried egg, chili 24

from the farm

confit artichoke spicy egg yolk, papada ibérica, herbs 9

smoked beetroot hummus vegetables, herbs 12

burrata tomato, strawberries, balsamic caviar 22

spicy corn gazpacho smoked avocado, yucca chips, coriander 16

from the land

72 hours slow cooked black angus taco, pineapple, pickled onions 9

iberian presa chimichurri, basque green chilli, brioche 17

grilled sirloin 300g 34

from the fryer

wineing patatas bravas 10

duo of croquettes mushroom ragu, quince gel 16

padron peppers cheese, romesco mayo 9

sweet moment

coconut mango, passionfruit gel, curry crumble, mango sorbet 12

menorca mahón cheesecake rosemary and thyme crumble, caramelised nuts, apricot, raspberry sorbet 12

churros chocolate, salted caramel ice cream 14

Please let us know if you have any allergies or dietary requirements.

Our dishes are made here and may contain trace ingredients.